



San Joaquin Valley

AIR POLLUTION CONTROL DISTRICT



HEALTHY AIR LIVING™

JUN 15 2010

Glenn Spyksma
The Wine Group
P O Box 897
Ripon, CA 95366

**Re: Notice of Final Action - Title V Permit
District Facility # N-956
Project # N-1063707**

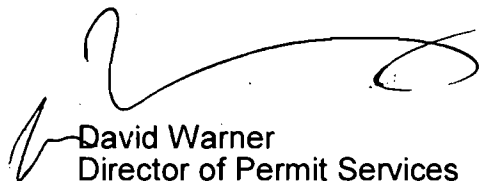
Dear Mr. Spyksma:

The District has issued the Final Title V Permit for The Wine Group. The preliminary decision for this project was made on April 30, 2010. No comments were received subsequent to the District preliminary decision.

The public notice for issuance of the Final Title V Permit will be published approximately three days from the date of this letter.

Thank you for your cooperation in this matter. Should you have any questions, please contact Mr. Jim Swaney, Permit Services Manager, at (559) 230-5900.

Sincerely,



David Warner
Director of Permit Services

Attachments

cc: Vanesa Gonzalez, Permit Services Engineer

Seyed Sadredin
Executive Director/Air Pollution Control Officer

Northern Region
4800 Enterprise Way
Modesto, CA 95356-8718
Tel: (209) 557-6400 FAX: (209) 557-6475

Central Region (Main Office)
1990 E. Gettysburg Avenue
Fresno, CA 93726-0244
Tel: (559) 230-6000 FAX: (559) 230-6061

Southern Region
34946 Flyover Court
Bakersfield, CA 93308-9725
Tel: 661-392-5500 FAX: 661-392-5585



San Joaquin Valley

AIR POLLUTION CONTROL DISTRICT



HEALTHY AIR LIVING™

JUN 15 2010

Gerardo C. Rios, Chief
Permits Office (AIR-3)
U.S. EPA - Region IX
75 Hawthorne St
San Francisco, CA 94105

**Re: Notice of Final Action - Title V Permit
District Facility # N-956
Project # N-1063707**

Dear Mr. Rios:

The District has issued the Final Title V Permit for The Wine Group. The preliminary decision for this project was made on April 30, 2010. No comments were received subsequent to the District preliminary decision.

The public notice for issuance of the Final Title V Permit will be published approximately three days from the date of this letter.

I would like to thank you and your staff for working with us. We appreciate your concurrence with this action. Should you have any questions, please contact Mr. Jim Swaney, Permit Services Manager, at (559) 230-5900.

Sincerely,

David Warner
Director of Permit Services

Attachments

cc: Vanesa Gonzalez, Permit Services Engineer

Seyed Sadredin

Executive Director/Air Pollution Control Officer

Northern Region
4800 Enterprise Way
Modesto, CA 95356-8718
Tel: (209) 557-6400 FAX: (209) 557-6475

Central Region (Main Office)
1990 E. Gettysburg Avenue
Fresno, CA 93726-0244
Tel: (559) 230-6000 FAX: (559) 230-6061

Southern Region
34946 Flyover Court
Bakersfield, CA 93308-9725
Tel: 661-392-5500 FAX: 661-392-5585



San Joaquin Valley

AIR POLLUTION CONTROL DISTRICT



HEALTHY AIR LIVING™

JUN 15 2010

Mike Tollstrup, Chief
Project Assessment Branch
Air Resources Board
P O Box 2815
Sacramento, CA 95812-2815

Re: Notice of Final Action - Title V Permit
District Facility # N-956
Project # N-1063707

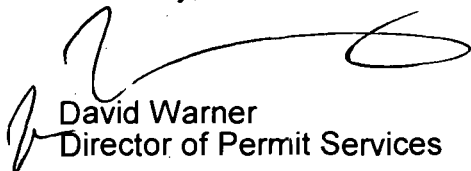
Dear Mr. Tollstrup:

The District has issued the Final Title V Permit for The Wine Group. The preliminary decision for this project was made on April 30, 2010. No comments were received subsequent to the District preliminary decision.

The public notice for issuance of the Final Title V Permit will be published approximately three days from the date of this letter.

I would like to thank you and your staff for working with us. Should you have any questions, please contact Mr. Jim Swaney, Permit Services Manager, at (559) 230-5900.

Sincerely,



David Warner
Director of Permit Services

Attachments

cc: Vanesa Gonzalez, Permit Services Engineer

Seyed Sadredin

Executive Director/Air Pollution Control Officer

Northern Region
4800 Enterprise Way
Modesto, CA 95356-8718
Tel: (209) 557-6400 FAX: (209) 557-6475

Central Region (Main Office)
1990 E. Gettysburg Avenue
Fresno, CA 93726-0244
Tel: (559) 230-6000 FAX: (559) 230-6061

Southern Region
34946 Flyover Court
Bakersfield, CA 93308-9725
Tel: 661-392-5500 FAX: 661-392-5585

**SAN JOAQUIN VALLEY
AIR POLLUTION CONTROL DISTRICT
NOTICE OF FINAL DECISION TO ISSUE
FEDERALLY MANDATED OPERATING PERMIT**

NOTICE IS HEREBY GIVEN that the San Joaquin Valley Air Pollution Control District has made its final decision to issue the initial Federally Mandated Operating Permit to The Wine Group for its wine production facility located at 17000 East Highway 120 in Ripon, California.

The District's analysis of the legal and factual basis for this proposed action, project #N-1063707, is available for public inspection at http://www.valleyair.org/notices/public_notices_idx.htm and the District office at the address below. For additional information regarding this matter, please contact Mr. Jim Swaney, Permit Services Manager, at (559) 230-5900, or contact David Warner, Director of Permit Services, in writing at SAN JOAQUIN VALLEY AIR POLLUTION CONTROL DISTRICT, 1990 E. GETTYSBURG AVE, FRESNO, CA 93726-0244.

SAN JOAQUIN VALLEY UNIFIED AIR POLLUTION CONTROL DISTRICT

The Wine Group, Inc.

ENGINEERING EVALUATION TABLE OF CONTENTS

SECTION	PAGE
I. PROPOSAL	1
II. FACILITY LOCATION	1
III. EQUIPMENT LISTING	1
IV. GENERAL PERMIT TEMPLATE USAGE	2
V. SCOPE OF EPA AND PUBLIC REVIEW	2
VI. APPLICABLE REQUIREMENTS ADDRESSED BY A GENERAL PERMIT TEMPLATE	3
VII. APPLICABLE REQUIREMENTS NOT ADDRESSED BY A GENERAL PERMIT TEMPLATE	3
VIII. REQUIREMENTS NOT FEDERALLY ENFORCEABLE	4
IX. COMPLIANCE	6
X. PERMIT SHIELD	26
XI. PERMIT CONDITIONS	26

ATTACHMENT A - DETAILED FACILITY REPORT

ATTACHMENT B - EXEMPT EQUIPMENT

ATTACHMENT C - CURRENT PERMITS TO OPERATE

ATTACHMENT D - TEMPLATE QUALIFICATION FORM

ATTACHMENT E - TEMPLATE RULE UPDATE

ATTACHMENT F - CURRENT DISTRICT RULE SIP COMPARISON

INITIAL TITLE V PERMIT APPLICATION REVIEW

Project #: N-1063707
Deemed Complete: January 12, 2007

Engineer: Vanesa Gonzalez
Date: June 11, 2010

Facility Number: N-956
Facility Name: The Wine Group, Inc.
Mailing Address: P O Box 897
Ripon, CA 95366

Contact Name: Glenn Spyksma
Phone: (209) 599-1250

Responsible Official: Glenn Spyksma
Title: Plant Manager

I. PROPOSAL

The Wine Group, Inc. is proposing that an initial Title V permit be issued for its existing wine production facility located in Ripon, CA. The purpose of this evaluation is to identify all applicable requirements, determine if the facility will comply with those applicable requirements, and to provide the legal and factual basis for proposed permit conditions.

II. FACILITY LOCATION

The Wine Group, Inc. is located at 17000 E. Highway 120 in Ripon, CA.

III. EQUIPMENT LISTING

A detailed facility printout listing all permitted equipment at the facility is shown in Attachment A.

A summary of the exempt equipment categories, which describe the insignificant activities or equipment at the facility not requiring a permit, is shown in Attachment B. This equipment is not exempt from facility-wide requirements.

IV. GENERAL PERMIT TEMPLATE USAGE

The applicant is requesting to use the following model general permit templates:

A. Facility-wide SJV-UM-0-2

The applicant has requested to utilize template #SJV-UM-0-2 for the facility-wide requirements. Based on the information submitted on the Template Qualification Form (Attachment D), the applicant qualifies for the use of this template.

B. Internal Combustion Engine SJV-IC-1-1

The applicant has requested to utilize template # SJV-IC-1-1 for units N-956-7, -8, and -9. However, this template is currently outdated and does not include all the requirements applicable to engines. It will therefore not be used.

C. Boiler SJV-BSG-9-1

The applicant has requested to utilize template # SJV-BSG-9-1 for unit N-956-6. However, this template is currently outdated and does not include all the requirements applicable to boilers. It will therefore not be used.

V. SCOPE OF EPA AND PUBLIC REVIEW

Certain segments of the proposed Operating Permit are based on model general permit templates that have been previously subject to EPA and public review. The terms and conditions from the model general permit templates are included in the proposed permit and are not subject to further EPA and public review.

For permit applications utilizing model general permit templates, public and agency comments on the District's proposed actions are limited to the applicant's eligibility for model general permit template, applicable requirements not covered by the model general permit template, and the applicable procedural requirements for issuance of Title V Operating Permits.

The following permit conditions, including their underlying applicable requirements, originate from model general permit templates and are not subject to further EPA or public review:

- Conditions 1-41 of the requirements for permit unit N-956-0-1.

VI. APPLICABLE REQUIREMENTS ADDRESSED BY GENERAL PERMIT TEMPLATES

District Rule 1100, Equipment Breakdown (amended December 17, 1992)

District Rule 1160, Emission Statements (adopted November 18, 1992)

District Rule 2010, Permits Required (amended December 17, 1992)

District Rule 2020, Exemptions (amended March 21, 2002)

District Rule 2031, Transfer of Permits (adopted December 17, 1992)

District Rule 2040, Applications (amended December 17, 1992)

District Rule 2070, Standards for Granting Applications (adopted December 17, 1992)

District Rule 2080, Conditional Approval (amended December 17, 1992)

District Rule 2520, Federally Mandated Operating Permits [sections 5.2, 9.1.1, 9.4, 9.5, 9.7, 9.8, 9.9, 9.13.1, 9.13.2, 9.16 and 10.0], (amended June 21, 2001)

District Rule 4101, Visible Emissions (amended February 17, 05)

District Rule 4601, Architectural Coatings (amended December 17, 2009)

District Rules 8011, 8021, 8031, 8041, 8051, 8061, Fugitive Dust (PM10) Emissions (amended August 19, 2004)

District Rule 8071, Fugitive Dust (PM10) Emissions (amended September 16, 2004)

40 CFR Part 82, Subpart B and F, Stratospheric Ozone

40 CFR Part 61, Subpart M, National Emission Standard for Asbestos

VII. APPLICABLE REQUIREMENTS NOT ADDRESSED BY GENERAL PERMIT TEMPLATES

District Rule 1081, Source Sampling (amended December 16, 1993)

District Rule 2201, New and Modified Stationary Source Review Rule (amended September 21, 2006)

District Rule 2520, Federally Mandate Operating Permits (amended June 21, 2001)

District Rule 4201, Particulate Matter Concentration (amended December 17, 1992)

District Rule 4301, Fuel Burning Equipment (amended December 17, 1992)

District Rule 4305, Boilers, Steam Generators and Process Heaters – Phase 2
(amended August 21, 2003)

District Rule 4306, Boilers, Steam Generators and Process Heaters – Phase 3
(amended March 17, 2005)

District Rule 4351, Boilers, Steam Generators and Process Heaters – Phase 1
(amended August 21, 2003)

District Rule 4701, Internal Combustion Engines – Phase 1 (amended August 21,
2003)

District Rule 4702, Internal Combustion Engines – Phase II (amended January 18,
2007)

District Rule 4801, Sulfur Compounds (Amended December 17, 1992)

40 CFR Part 60 Subpart Dc, Standards of Performance for Small Industrial-
Commercial-Industrial Steam Generators

40 CFR Part 64, Compliance Assurance Monitoring (CAM)

VIII. REQUIREMENTS NOT FEDERALLY ENFORCEABLE

For each Title V source, the District issues a single permit that contains the Federally Enforceable requirements, as well as the District-only requirements. The District-only requirements are not a part of the Title V Operating Permits. The terms and conditions that are part of the facility's Title V permit are designated as Federally Enforceable Through Title V Permit.

This facility is subject to the following rules that are not currently federally enforceable:

1. District Rule 1070, Inspections (amended December 16, 1993)

The purpose of this rule is to explain the District's authority in determining compliance with the requirements of these rules and regulations.

Condition 17 of the requirements for permit unit N-956-6-2 is based on District Rule 1070.

2. District Rule 4102, Nuisance (amended December 17, 1992)

For this facility, condition 42 of the requirements for permit unit N-956-0-1 is based on District Rule 4102 and is not Federally enforceable through Title V.

3. District Rule 4320, Advanced Emission Reduction Options For Boilers, Steam Generators, and Process Heaters Greater Than 5.0 MMBtu/hr, (adopted October 16, 2008)

The purpose of this rule is to limit emissions of oxides of nitrogen (NO_x), carbon monoxide (CO), oxides of sulfur (SO₂), and particulate matter 10 microns or less (PM₁₀) from boilers, steam generators, and process heaters.

The rule was adopted on October 16, 2008 and has not yet been approved into the State Implementation Plan (SIP). In addition, the deadline to meet compliance with the requirements of this rule has not yet passed. Therefore, the boiler in this project is not currently subject to the requirements of this rule, and the requirements of this rule will not be addressed in this evaluation.

4. District Rule 4694, Wine Fermentation and Storage Tanks (adopted December 15, 2005)

The purpose of this rule is to reduce emissions of volatile organic compounds (VOC) from the fermentation and bulk storage of wine, or achieve equivalent reductions from alternative emission sources. The Rule is applicable to any facility with VOC emissions in excess of 10 tons per year. For those facilities to which the rule applies, the requirements of the rule are applicable to any fermentation or storage tank with capacity in excess of 5,000 gallons. The rule was adopted on December 15, 2005 and has not yet been approved into the State Implementation Plan (SIP).

a. N-956-0-1: FACILITY-WIDE REQUIREMENTS

Conditions 43 through 47 of the facility-wide requirements are based on District Rule 4694 and are therefore not federally enforceable.

b. N-956-11-1 through 42-1, -54-1 through 66-1, -72-1 through -82-1, -89-1 through -94-0, -101-1 through -104-1, -115-1 through -152-1, -190-1 through -194-1, and -199-1 through -218-0: STAINLESS STEEL AND GLASS LINED WINE STORAGE TANKS

Conditions 1 through 6 of the permit requirements for each of the listed emission units are based on District Rule 4694 and are therefore not federally enforceable.

- c. **N-956-43-1 through -53-1, -67-1 through -71-0, -83-1 through -88-0, -95-0 through -100-0, -105-1 through -114-1, -153-1 through -189-1, and -195-1 through -198-1: STAINLESS STEEL AND GLASS LINED FERMENTATION TANKS**

Conditions 1 and 7 of the permit requirements for each of the listed emission units are based on District Rule 4694 and are therefore not federally enforceable.

IX. COMPLIANCE

A. Requirements Addressed by Model General Permit Templates

Facility-Wide Requirements

The applicant is proposing to use a general permit template to address federally applicable facility-wide requirements. Section IV of template SJV-UM-0-2 includes a demonstration of compliance for all applicable requirements. Template conditions have been added to the facility wide requirements as condition numbers 1 through 22, 26 through 28, and 35 through 41 to ensure compliance with these requirements.

The current version of template #SJV-UM-0-2 does not address the requirements from the latest versions of District Rules 8011, 8021, 8031, 8041, 8051, 8061, and 8071 (amended 8/19/04). The latest versions of these rules are included in the State Implementation Plan (SIP). Conditions 29 through 34 on the facility-wide permit (N-956-0-1) demonstrate compliance with the requirements of the latest versions of these rules. A comparison of the changes from the existing versions of the rules to the latest versions of the rules is included in Attachment E.

The current version of template #SJV-UM-0-2 does not address the requirements from the latest version of District Rule 4601 (amended 12/17/09). The latest version of District Rule 4601 has not been SIP approved. Attachment F contains the streamlining of the SIP approved District Rule 4601 (10/31/01) to the current District Rule 4601 to show the current rule is as stringent if not more than the SIP approved version. Conditions 23 through 25 on the facility-wide permit (N-956-0-1) demonstrate compliance with the requirements of the latest version of this rule.

B. Requirements Not Addressed by Model General Permit Templates

1. New and Modified Stationary Source Review Rule (District NSR Rule)

For this facility, only the following emission units have become subject to the District NSR Rule due to application for Authority to Construct (ATC). In accordance with the White Paper for Streamlined Development of Part 70 Permit Applications, dated July 10, 1995, conditions from the resulting PTO were addressed to define how NSR permit terms should be incorporated into the Title V permit.

a. N-956-6-2: 25.09 MMBTU/HR HURST SERIES 400 PROPANE-FIRED BOILER WITH AN ALZETA MODEL CSB252 ULTRA LOW NOX BURNER AND INDUCED FLUE GAS RECIRCULATION

Conditions 1 through 17 from the current PTO have been included as conditions 1 through 17 of the requirements for this permit unit.

b. N-956-7-1: 180 HP PERKINS MODEL V8 510 DIESEL-FIRED EMERGENCY STANDBY IC ENGINE POWERING AN EFFLUENT PUMP

Condition 1 of the current PTO is included as condition 41 of the facility wide requirements.

Condition 3 of the current PTO is included as condition 22 of the facility wide requirements.

Conditions 2, and 4 through 15 of the current PTO are included as conditions 1 through 13 of the requirements for this permit unit.

c. N-956-8-1: 240 HP CUMMINS MODEL N-855-F (S/N 99486) DIESEL-FIRED EMERGENCY IC ENGINE POWERING A FIRE PUMP

Condition 1 of the current PTO is included as condition 41 of the facility wide requirements.

Condition 3 of the current PTO is included as condition 22 of the facility wide requirements.

Conditions 2, and 4 through 21 of the current PTO are included as conditions 1 through 19 of the requirements for this permit unit.

d. N-956-9-1: 270 BHP CUMMINS MODEL 6CTA8.3-F2 DIESEL-FIRED EMERGENCY IC ENGINE POWERING A FIRE PUMP

Condition 1 of the current PTO is included as condition 42 of the facility wide requirements.

Condition 3 of the current PTO is included as condition 22 of the facility wide requirements.

Conditions 2, and 4 through 22 of the current PTO are included as conditions 1 through 20 of the requirements for this permit unit.

2. District Rule 2520, Federally Mandated Operating Permits

Section 9.3 requires that each permit shall contain 1) all emissions monitoring and analysis procedures or test methods required under the applicable requirements, 2) periodic monitoring to yield reliable data for the relevant time period that are representative of the source's compliance with the permit where applicable requirements do not require periodic testing or instrumental or non-instrumental monitoring and 3) requirements, as necessary, concerning the use, maintenance, and where appropriate, installation of monitoring equipment or methods.

Section 9.4.2 requires that recordkeeping be performed if none is associated with a given emission limit to assure compliance.

Section 9.14.1 of Rule 2520 requires that, for sources in violation of an applicable requirement, a schedule of compliance be included in the Title V permit. This source has not been determined to be in violation of any applicable requirements

a. N-956-6-2: 25.09 MMBTU/HR HURST SERIES 400 PROPANE-FIRED BOILER WITH AN ALZETA MODEL CSB252 ULTRA LOW NOX BURNER AND INDUCED FLUE GAS RECIRCULATION

Conditions 4 through 7 of the requirements for this permit unit ensure compliance with these requirements.

3. District Rule 4201 Particulate Matter Concentration (Amended December 17, 1992)

District Rule 4201 requires emissions to be at or below 0.1 grains of particulate matter per dry standard cubic foot of exhaust gas.

Propane combustion:

The following analysis demonstrates that PM emissions from a boiler fired exclusively on propane gas will not exceed 0.1 gr/dscf:

EPA F-factor: 8,578 dscf/MMBtu (40 CFR 60 Appendix B)

PM10 Emission Factor: 0.0066 lb-PM10/MMBtu (Current PTO)

Percentage of PM as PM10 in Exhaust: 100%

Exhaust Oxygen (O₂) Concentration: 3%

$$\text{Excess Air Correction to F Factor} = \frac{20.9}{(20.9 - 3)} = 1.17$$

$$GL = \left(\frac{0.0066 \text{ lb-PM}}{\text{MMBtu}} \times \frac{7,000 \text{ grain}}{\text{lb-PM}} \right) / \left(\frac{8,578 \text{ ft}^3}{\text{MMBtu}} \times 1.17 \right)$$

$$GL = 0.0046 \text{ grain/dscf} < 0.1 \text{ grain/dscf}$$

- a. N-956-6-2:** 25.09 MMBTU/HR HURST SERIES 400 PROPANE-FIRED BOILER WITH AN ALZETA MODEL CSB252 ULTRA LOW NOX BURNER AND INDUCED FLUE GAS RECIRCULATION

Condition 18 of the requirements for this permit unit ensures compliance with these requirements.

Diesel combustion:

Results from source tests of diesel-fired internal combustion (IC) engines generally indicate emission rates from these units are less than the allowable limit of 0.1 grain/dscf. Of the tests available, most were in the range of 0.042 to 0.061 grain/dscf, with a low of 0.020 grain/dscf, and a high of 0.092 grain/dscf. However, although the above testing is sufficient to assume that IC engines comply with the 0.1 grain/dscf limit, the data is insufficient to prove compliance in all

cases. There is an exemption from source testing for "Nonutility distillate-oil-fueled emergency piston-type IC engines" as is the case for this template. Per the CAPCOA/CARB/EPA IX Title V Periodic Monitoring Recommendations memo, dated July 2001, the District's grain loading limit of 0.1 grain/dscf does not need to be source tested as long as the following conditions are required in the Permit to Operate:

- 1) Engine usage is limited to maintenance, testing, and time of actual unforeseen emergencies.
- 2) Usage for maintenance and testing is not to exceed 200 hours per year.
- 3) Maintain records of all engine usage and maintenance.

b. N-956-7-1: 180 HP PERKINS MODEL V8 510 DIESEL-FIRED EMERGENCY STANDBY IC ENGINE POWERING AN EFFLUENT PUMP

Condition 1 of the permit requirements for this unit ensures compliance with this rule.

c. N-956-8-1: 240 HP CUMMINS MODEL N-855-F (S/N 99486) DIESEL-FIRED EMERGENCY IC ENGINE POWERING A FIRE PUMP

Condition 1 of the permit requirements for this unit ensures compliance with this rule.

d. N-956-9-1: 270 BHP CUMMINS MODEL 6CTA8.3-F2 DIESEL-FIRED EMERGENCY IC ENGINE POWERING A FIRE PUMP

Condition 1 of the permit requirements for this unit ensures compliance with this rule.

4. District Rule 4301 Fuel Burning Equipment (Amended December 17, 1992)

District Rule 4301 limits the emissions of air contaminants from fuel burning equipment. This rule limits the concentration of combustion contaminants and specifies maximum emission rates for sulfur dioxide, nitrogen oxide and combustion contaminant emissions.

Sections 5.1 and 5.2.3 limits particulate matter emission. Section 5.1 limits the emission of combustion contaminants in the form of PM to

0.1 grain per cubic foot of gas corrected to 12% carbon dioxide. Section 5.2.3 limits PM to 10 lb/hr. As previously demonstrated in District Rule 4201 - Particulate Matter Concentration the following unit listed shall not exceed 0.1 grain/dscf calculated to 12% CO₂, nor 10 lb/hr.

Section 5.2.1 limits SO_x emission to 200 lb/hr.

Section 5.2.2 limits nitrogen oxides to 140 pounds per hour calculated as nitrogen dioxide (NO₂).

a. **N-956-6-2: 25.09 MMBTU/HR HURST SERIES 400 PROPANE-FIRED BOILER WITH AN ALZETA MODEL CSB252 ULTRA LOW NOX BURNER AND INDUCED FLUE GAS RECIRCULATION**

Condition 3 of the requirements for this permit unit ensures compliance with these requirements.

5. District Rule 4305, Boilers, Steam Generators and Process Heaters – Phase 2 (amended August 21, 2003)

The purpose of this rule is to limit the emissions of nitrogen oxides (NO_x) and carbon monoxide (CO) from boilers, steam generators and process heaters. This rule applies to any boiler, steam generator or process heater with a rated capacity greater than 5 MMBtu/hour.

Since emissions limits of District Rule 4306 and all other requirements are equivalent or more stringent than District Rule 4305 requirements, compliance with District Rule 4306 requirements will satisfy requirements of District Rule 4305. Therefore, the requirements of Rule 4305 are subsumed by compliance with District Rule 4306.

6. District Rule 4306, Boilers, Steam Generators and Process Heaters – Phase 3 (amended March 17, 2005)

Units N-956-6-2 is the only unit at this facility that is subject to the requirements of this rule.

The purpose of this rule is to limit emissions oxides of nitrogen (NO_x) and carbon monoxide (CO) from the operation of boilers, steam generators, and process heaters.

Section 5.1, NO_x and CO Emissions Limits

Section 5.1.1 requires that except for units subject to Sections 5.2, NO_x and carbon monoxide (CO) emissions shall not exceed the limits specified in the following table. All ppmv emission limits specified in this section are referenced at dry stack gas conditions and 3.0 percent by volume stack gas oxygen. Emission concentrations shall be corrected to 3.0 percent oxygen in accordance with Section 8.1.

Category	Operated on gaseous fuel		Operated on liquid fuel	
	NO _x Limit	CO Limit	NO _x Limit	CO Limit
B. Units with a rated heat input greater than 20.0 MMBtu/hour, except for Categories C, D, E, F, G, H, and I units	9 ppmv or 0.011 lb/MMBtu	400 ppmv	40 ppmv or 0.052 lb/MMBtu	400 ppmv

- a. **N-956-6-2:** 25.09 MMBTU/HR HURST SERIES 400 PROPANE-FIRED BOILER WITH AN ALZETA MODEL CSB252 ULTRA LOW NOX BURNER AND INDUCED FLUE GAS RECIRCULATION

Condition 3 of the requirements for this unit ensures compliance with these requirements

Section 5.2, Low Use

The units at this facility annual heat input will exceed the 9 billion Btu heat input per calendar year criteria limit addressed by this section. Since the units are not subject to Section 5.2, the requirements of this section will not be discussed.

Section 5.3, Startup and Shutdown Provisions

Section 5.3 states that on and after the full compliance schedule specified in Section 7.1, the applicable emission limits of Sections 5.1, 5.2.2 and 5.2.3 shall not apply during start-up or shutdown provided an operator complies with the requirements specified in Sections 5.3.1 through 5.3.4. Since the units are not subject to Section 5.3, the requirements of this section will not be discussed.

Section 5.4, Monitoring Provisions

Section 5.4.1 states that the operator of any unit which simultaneously fires gaseous and liquid fuels, and is subject to the requirements of Section 5.1, shall install and maintain an operational non-resettable, totalizing mass or volumetric flow meter in each fuel line to each unit. Volumetric flow measurements shall be periodically compensated for temperature and pressure.

Section 5.4.2 states that the operator of any unit subject to the applicable emission limits in Sections 5.1 shall install and maintain an operational APCO approved Continuous Emissions Monitoring System (CEMS) for NO_x, CO, and oxygen, or implement an APCO-approved Alternate Monitoring System. An APCO approved CEMS shall comply with the requirements of 40 Code of Federal Regulations (CFR) Part 51, 40 CFR Parts 60.7 and 60.13 (except subsection h), 40 CFR Part 60 Appendix B (Performance Specifications) and 40 CFR Part 60 Appendix F (Quality Assurance Procedures, and applicable provisions of Rule 1080 (Stack Monitoring). An APCO approved Alternate Monitoring System shall monitor one or more of the following:

- periodic NO_x and CO exhaust emission concentrations,
- periodic exhaust oxygen concentration,
- flow rate of reducing agent added to exhaust,
- catalyst inlet and exhaust temperature,
- catalyst inlet and exhaust oxygen concentration,
- periodic flue gas recirculation rate,
- other operational characteristics.

Section 5.4.3 states requirements for units that are limited to a heat input less than 9 billion Btu per year. The applicant does not operate any units that are limit to a annul heat input less than 9 billion Btu; therefore the requirements of this section are not applicable to the unit in this project.

Section 5.4.4 states requirements for units included in Category H. Since the boiler at this facility is not included in Category H, it is not subject to the requirements of this section.

Section 5.4.5 states the requirements for an APCO approve alternative monitoring system. The applicant only uses APCO approved monitoring schemes; therefore the requirements of this section are applicable.

- a. **N-956-6-2:** 25.09 MMBTU/HR HURST SERIES 400 PROPANE-FIRED BOILER WITH AN ALZETA MODEL CSB252 ULTRA LOW NOX BURNER AND INDUCED FLUE GAS RECIRCULATION

Conditions 4 through 8 of the requirements for this unit ensures compliance with these requirements

Section 5.5, Compliance Determination

Section 5.5.1 requires that the operator of any unit shall have the option of complying with either the applicable heat input (lb/MMBtu) emission limits or the concentration (ppmv) emission limits specified in Section 5.1. The emission limits selected to demonstrate compliance shall be specified in the source test proposal pursuant to Rule 1081 (Source Sampling).

Section 5.5.2 requires that all emissions measurements shall be made with the unit operating either at conditions representative of normal operations or conditions specified in the Permit to Operate. No determination of compliance shall be established within two hours after a continuous period in which fuel flow to the unit is shut off for 30 minutes or longer, or within 30 minutes after a re-ignition as defined in Section 3.0.

Section 5.5.4 requires that for emissions monitoring pursuant to Sections 5.4.2, 5.4.2.1, and 6.3.1 using a portable NO_x analyzer as part of an APCO approved Alternate Emissions Monitoring System, emission readings shall be averaged over a 15 consecutive-minute period by either taking a cumulative 15-consecutive-minute sample reading or by taking at least five (5) readings evenly spaced out over the 15-consecutive-minute period.

Section 5.5.5 requires that for emissions source testing performed pursuant to Section 6.3.1 for the purpose of determining compliance with an applicable standard or numerical limitation of this rule, the arithmetic average of three (3) 30-consecutive-minute test runs shall apply. If two (2) of three (3) runs are above an applicable limit the test cannot be used to demonstrate compliance with an applicable limit.

- a. **N-956-6-2:** 25.09 MMBTU/HR HURST SERIES 400 PROPANE-FIRED BOILER WITH AN ALZETA MODEL CSB252 ULTRA

LOW NOX BURNER AND INDUCED FLUE GAS RECIRCULATION

Conditions 6, 8, 10, and 15 of the requirements for this unit ensures compliance with these requirements

Section 6.1, Recordkeeping

Section 6.1 requires that the records required by Sections 6.1.1 through 6.1.4 shall be maintained for five calendar years and shall be made available to the APCO upon request. Failure to maintain records or information contained in the records that demonstrate noncompliance with the applicable requirements of this rule shall constitute a violation of this rule.

Section 6.1.1 applies to units seeking exemption under Section 4.2. None of the units at this facility are subject to the exemption.

Section 6.1.2 requires that the operator of a unit subject to Category H unit listed in Section 5.1.1 Table 1 or to Section 5.2 shall record the amount of fuel use at least on a monthly basis. No unit at this facility is subject to the requirements of Category H; therefore the requirements of this section are not applicable.

Section 6.1.3 requires that the operator of a unit subject to Section 5.2.1 or 6.3.1 shall maintain records to verify that the required tune-up and the required monitoring of the operational characteristics have been performed. Section 6.3.1 states that tune-ups required by Sections 5.2.1 and 6.3.1 do not need to be performed for units that operate and maintain an APCO approved CEMS or an APCO approved Alternate Monitoring System where the applicable emission limits are periodically monitored. All the units in this project maintain an APCO approved Alternate Monitoring System where the applicable emission limits are periodically monitored; therefore the requirements of this section are not applicable to the units in this project.

Section 6.1.4 requires the operator performing start-up or shutdown of a unit shall keep records of the duration of start-up or shutdown.

- a. **N-956-6-2: 25.09 MMBTU/HR HURST SERIES 400 PROPANE-FIRED BOILER WITH AN ALZETA MODEL CSB252 ULTRA LOW NOX BURNER AND INDUCED FLUE GAS RECIRCULATION**

Condition 17 of the requirements for this unit ensures compliance with these requirements

Section 6.2, Test Methods

Section 6.2 identifies the following test methods as District-approved source testing methods for the pollutants listed:

Pollutant	Units	Test Method Required
NO _x	ppmv	EPA Method 7E or ARB Method 100
NO _x	lb/MMBtu	EPA Method 19
CO	ppmv	EPA Method 10 or ARB Method 100
Stack Gas O ₂	%	EPA Method 3 or 3A, or ARB Method 100
Stack Gas Velocities	ft/min	EPA Method 2
Stack Gas Moisture Content	%	EPA Method 4

In addition, fuel hhv shall be certified by third party fuel supplier or determined by: 6.2.1.1 ASTM D 240-87 or D 2382-88 for liquid hydrocarbon fuels; 6.2.1.2 ASTM D 1826-88 or D 1945-81 in conjunction with ASTM D 3588-89 for gaseous fuels.

- a. **N-956-6-2:** 25.09 MMBTU/HR HURST SERIES 400 PROPANE-FIRED BOILER WITH AN ALZETA MODEL CSB252 ULTRA LOW NOX BURNER AND INDUCED FLUE GAS RECIRCULATION

Conditions 11 through 14, 19, and 20 of the requirements for this unit ensures compliance with these requirements

Section 6.3, Compliance Testing

Section 6.3.1 requires that this unit be tested to determine compliance with the applicable requirements of section 5.1 and 5.2.3 not less than once every 12 months.

In addition, since the applicant has proposed to use pre-approved Alternate Monitoring Scheme "A" using a portable analyzer, the tune-up requirements listed in Section 6.3.1 is not applicable to the boiler. Section 6.3.1 also requires that, during the 36-month source testing interval, the owner/operator shall monthly monitor the operational characteristics recommended by the unit manufacturer. Since the pre-approved Alternate Monitoring Scheme "A" using a portable analyzer requires monthly monitoring of NO_x, CO, and O₂ exhaust

emissions concentrations, operational characteristics monitoring requirement is satisfied, and no further discussion is required.

- a. **N-956-6-2: 25.09 MMBTU/HR HURST SERIES 400 PROPANE-FIRED BOILER WITH AN ALZETA MODEL CSB252 ULTRA LOW NOX BURNER AND INDUCED FLUE GAS RECIRCULATION**

Condition 9 of the requirements for this unit ensures compliance with these requirements

7. District Rule 4351, Boilers, Steam Generators and Process Heaters – Phase 1 (amended August 21, 2003)

The purpose of this rule is to limit the emissions of nitrogen oxides (NO_x) and carbon monoxide (CO) from boilers, steam generators and process heaters. This rule applies to any boiler, steam generator or process heater with a rated capacity greater than 5 MMBtu/hour.

Since emissions limits of District Rule 4306 and all other requirements are equivalent or more stringent than District Rule 4351 requirements, compliance with District Rule 4306 requirements will satisfy requirements of District Rule 4351. Therefore, the requirements of Rule 4351 are subsumed by compliance with District Rule 4306.

5. District Rule 4701, Internal Combustion Engines–Phase 1

Pursuant to Section 7.5.2.3 of District Rule 4702, as of June 1, 2006 District Rule 4701 is no longer applicable to diesel-fired emergency standby or emergency IC engines. Therefore, this diesel-fired emergency IC engine will comply with the requirements of District Rule 4702 and no further discussion is required.

6. District Rule 4702, Internal Combustion Engines–Phase 2

The purpose of this rule is to limit the emissions of nitrogen oxides (NO_x), carbon monoxide (CO), and volatile organic compounds (VOC) from internal combustion engines. This rule applies to any internal combustion (IC) engine with a rated brake horsepower greater than 50 horsepower.

Pursuant to Section 4.3, except for the requirements of Section 6.2.3, the requirements of this rule shall not apply to an internal combustion engine that meets the following conditions:

- 1) The engine is operated exclusively to preserve or protect property, human life, or public health during a disaster or state of emergency, such as a fire or flood, and
- 2) Except for operations associated with Section 4.3.1.1, the engine is limited to operate no more than 100 hours per calendar year as determined by an operational nonresettable elapsed operating time meter, for periodic maintenance, periodic readiness testing, and readiness testing during and after repair work of the engine, and
- 3) The engine is operated with a nonresettable elapsed operating time meter. In lieu of installing a nonresettable time meter, the owner of an engine may use an alternative device, method, or technique, in determining operating time provided that the alternative is approved by the APCO. The owner of the engine shall properly maintain and operate the time meter or alternative device in accordance with the manufacturer's instructions.

Section 6.2.3 requires that an owner claiming an exemption under Section 4.2 or Section 4.3 shall maintain annual operating records. This information shall be retained for at least five years, shall be readily available, and submitted to the APCO upon request and at the end of each calendar year in a manner and form approved by the APCO.

- a. N-956-7-1: 180 HP PERKINS MODEL V8 510 DIESEL-FIRED EMERGENCY STANDBY IC ENGINE POWERING AN EFFLUENT PUMP**

Conditions 2, 3, 5 through 9, and 13 of the permit requirements for this unit ensures compliance with this rule.

- b. N-956-8-1: 240 HP CUMMINS MODEL N-855-F (S/N 99486) DIESEL-FIRED EMERGENCY IC ENGINE POWERING A FIRE PUMP**

Conditions 4, 5, 11 through 14, 18, and 19 of the permit requirements for this unit ensures compliance with this rule.

- c. N-956-9-1: 270 BHP CUMMINS MODEL 6CTA8.3-F2 DIESEL-FIRED EMERGENCY IC ENGINE POWERING A FIRE PUMP**

Conditions 5, 11 through 16, and 20 of the permit requirements for this unit ensures compliance with this rule.

8. District Rule 4801 (Amended December 17, 1992) and County Rule 406 - Sulfur Compounds

District Rule 4801 has been submitted to the EPA to replace Fresno County APCD Rule 406. This District Rule is as least as stringent as the County Rule, as demonstrated by the comparison below:

Comparison of District Rule 4801 and Fresno County Rule 407

REQUIREMENT	District Rule 4801	Fresno County Rule 406
A person shall not discharge into the atmosphere sulfur compounds exceeding in concentration at the point of discharge 0.2 percent by volume calculated as sulfur dioxide on a dry basis averaged over 15 consecutive minutes.	✓	✓
EPA Method 8 and ARB Method 1-100 shall be used to determine such emissions.	✓	

Both District Rule 4801 and County Rule 406 stipulate a limit on sulfur compounds. The limit at the point of discharge is 0.2 percent by volume, which is 2,000 ppmv, calculated as sulfur dioxide (SO₂), on a dry basis averaged over 15 consecutive minutes. Since this limit is the same for both rules, District Rule 4801 is at least as stringent as the county rule.

Propane Combustion for Unit N-956-6-2:

Basis and assumptions for this analysis are:

- Propane Heating Value: 91.5 MMBtu/10³ gallons (AP 42 Section 1.5)
- F-Factor for Propane: 8,710 dscf/MMBtu at 68°F (40 CFR 60)
- Per current PTO the SOX emission factor for this unit is 0.0024 lb-SOX/MMBtu-hr.

Using the ideal gas equation and the emission factors presented in Section VII, the sulfur compound emissions are calculated as follows:

$$\text{Volume SO}_2 = \frac{n RT}{P}$$

With:

N = moles SO₂

T (Standard Temperature) = 60°F = 520°R

P (Standard Pressure) = 14.7 psi

R (Universal Gas Constant) = $\frac{10.73 \text{ psi} \cdot \text{ft}^3}{\text{lb} \cdot \text{mol} \cdot ^\circ\text{R}}$

$$\frac{0.0024 \text{ lb} - \text{SO}_x}{\text{MMBtu}} \times \frac{\text{MMBtu}}{8,578 \text{ dscf}} \times \frac{1 \text{ lb} \cdot \text{mol}}{64 \text{ lb}} \times \frac{10.73 \text{ psi} \cdot \text{ft}^3}{\text{lb} \cdot \text{mol} \cdot ^\circ\text{R}} \times \frac{520^\circ\text{R}}{14.7 \text{ psi}} \times \frac{1,000,000 \cdot \text{parts}}{\text{million}} = 1.7 \frac{\text{parts}}{\text{million}}$$

$$\text{Sulfur Concentration} = 1.7 \frac{\text{parts}}{\text{million}} < 2,000 \text{ ppmv (or 0.2\%)}$$

- a. **N-956-6-2:** 25.09 MMBTU/HR HURST SERIES 400 PROPANE-FIRED BOILER WITH AN ALZETA MODEL CSB252 ULTRA LOW NOX BURNER AND INDUCED FLUE GAS RECIRCULATION

Condition 3 of the requirements for this unit ensures compliance with these requirements

Diesel Combustion for Units N-956-7-1, -8-1, and -9-1:

The following equation demonstrates that engines fired on diesel fuel with a maximum sulfur content of 0.0015% will not exceed the limits of this rule.

$$0.0015 \% \text{ S} \times \frac{7.05 \text{ lb}}{\text{gal}} \times \frac{64 \text{ lb} \cdot \text{SO}_2}{32 \cdot \text{lb} \cdot \text{S}} \times \frac{10^6 \text{ Btu}}{9,190 \text{ dscf}} \times \frac{1 \text{ gal}}{137,000 \text{ Btu}} \times \frac{1 \text{ lb} \cdot \text{mol}}{64 \text{ lb} \cdot \text{SO}_2} \times \frac{10.73 \text{ psi} \cdot \text{ft}^3}{\text{lb} \cdot \text{mol} \cdot ^\circ\text{R}} \times \frac{528^\circ\text{R}}{14.7 \text{ psi}} = 1.0 \text{ ppmv}$$

Where,

$$R (\text{universal gas constant}) = \frac{10.73 \text{ psi} \cdot \text{ft}^3}{\text{lb} \cdot \text{mol} \cdot ^\circ\text{R}}$$

137,000 Btu/gal = Heat content of diesel (AP-42 9/85, Appendix A-5)

9,190 dscf/10⁶ Btu = Diesel F Factor (40 CFR 60, Appendix A-7, Table 19-1)

32 lb-S/lb-mol = Molecular weight of sulfur

Volume SO₂ = nRT/P

n = moles SO₂

T (standard temperature) = 68° F or 528° R

7.05 lb/gal = density of diesel (AP-42 9/85, Appendix A-6)

Since 1.0 ppmv is < 2000 ppmv and all of the engines will be fired on diesel fuel with a maximum sulfur content of 0.0015%, compliance with District Rule 4801 is expected.

b. N-956-7-1: 180 HP PERKINS MODEL V8 510 DIESEL-FIRED EMERGENCY STANDBY IC ENGINE POWERING AN EFFLUENT PUMP

Condition 4 of the permit requirements for this unit ensures compliance with this rule.

c. N-956-8-1: 240 HP CUMMINS MODEL N-855-F (S/N 99486) DIESEL-FIRED EMERGENCY IC ENGINE POWERING A FIRE PUMP

Condition 3 of the permit requirements for this unit ensures compliance with this rule.

d. N-956-9-1: 270 BHP CUMMINS MODEL 6CTA8.3-F2 DIESEL-FIRED EMERGENCY IC ENGINE POWERING A FIRE PUMP

Condition 4 of the permit requirements for this unit ensures compliance with this rule.

9. 40 CFR Part 60, Subpart Dc – Standards of Performance for Small Industrial-Commercial-Industrial Steam Generators

This rule incorporates NSPS from Part 60, Chapter 1, Title 40, Code of Federal Regulations (CFR); and applies to all new sources of air pollution and modifications of existing sources of air pollution listed in 40 CFR Part 60. 40 CFR Part 60, Subpart Dc applies to Small Industrial-Commercial-Industrial Steam Generators between 10 MMBtu/hr and 100 MMBtu/hr (post-6/9/89 construction, modification or, reconstruction). Subpart Dc has standards for SO_x and PM₁₀. The 25.09 MMBtu/hr boiler is subject to Subpart Dc requirements.

§60.332 Standard for Sulfur Dioxide:

Since coal is not combusted by the boiler in this project, the requirements of this section are not applicable.

§ 60.43c Standards for Particulate Matter

The boiler is not fired on coal, combusts mixtures of coal with other fuels, combusts wood, combusts mixtures of wood with other fuels, or oil; therefore it will not be subject to the requirements of this section.

§60.44c Compliance and Performance Tests Methods and Procedures for Sulfur Dioxide.

Since the boiler in this project is not subject to the sulfur dioxide requirements of this subpart, no testing to show compliance is required. Therefore, the requirements of this section are not applicable to the boiler in this project.

§60.45c Compliance and Performance Test Methods and Procedures for Particulate Matter

Since the boiler in this project is not subject to the particulate matter requirements of this subpart, no testing to show compliance is required. Therefore, the requirements of this section are not applicable to the boiler in this project.

§60.46c Emission Monitoring for Sulfur Dioxide

Since the boiler in this project is not subject to the sulfur dioxide requirements of this subpart, no monitoring is required. Therefore, the requirements of this section are not applicable to the boiler in this project.

§60.47c Emission Monitoring for Particulate Matter

Since the boiler in this project is not subject to the particulate matter requirements of this subpart, no monitoring is required. Therefore, the requirements of this section are not applicable to the boiler in this project.

§60.48c Reporting and Recordkeeping Requirements

Section 60.48c (a) states that the owner or operator of each affected facility shall submit notification of the date of construction or reconstruction, anticipated startup, and actual startup, as provided by §60.7 of this part. This notification shall include:

- (1) The design heat input capacity of the affected facility and identification of fuels to be combusted in the affected facility.

The design heat input capacity and type of fuel combusted at the facility will be listed on the unit's equipment description. No conditions are required to show compliance with this requirement.

- (2) If applicable, a copy of any Federally enforceable requirement that limits the annual capacity factor for any fuel mixture of fuels under §60.42c or §40.43c.

This requirement is not applicable since the units are not subject to §60.42c or §40.43c.

- (3) The annual capacity factor at which the owner or operator anticipates operating the affected facility based on all fuels fired and based on each individual fuel fired.

The facility has not proposed an annual capacity factor; therefore one will not be required.

- (4) Notification if an emerging technology will be used for controlling SO₂ emissions. The Administrator will examine the description of the control device and will determine whether the technology qualifies as an emerging technology. In making this determination, the Administrator may require the owner or operator of the affected facility to submit additional information concerning the control device. The affected facility is subject to the provisions of §60.42c(a) or (b)(1), unless and until this determination is made by the Administrator

This requirement is not applicable since the unit will not be equipped with an emerging technology used to control SO₂ emissions.

Section 60.48 c (g) states that the owner or operator of each affected facility shall record and maintain records of the amounts of each fuel combusted during each day.

Section 60.48 c (i) states that all records required under this section shall be maintained by the owner or operator of the affected facility for a period of two years following the date of such record. District Rule 4306 requires that records be kept for five years.

- a. **N-956-6-2: 25.09 MMBTU/HR HURST SERIES 400 PROPANE-FIRED BOILER WITH AN ALZETA MODEL CSB252 ULTRA LOW NOX BURNER AND INDUCED FLUE GAS RECIRCULATION**

Conditions 21 and 22 of the requirements for this unit ensures compliance with these requirements

10. 40 CFR Part 64, Compliance Assurance Monitoring (CAM)

§64.2 – Applicability

This section requires Compliance Assurance Monitoring (CAM) for units that meet the following three criteria:

- i. the unit must have an emission limit for the pollutant;
- ii. the unit must have add-on controls for the pollutant; such as flue gas recirculation (FGR), baghouses, and catalytic oxidizers; and
- iii. the unit must have a pre-control potential to emit of greater than the major source thresholds.

Pollutant	Major Source Threshold (lb/year)
VOC	50,000
NO _x	50,000
CO	200,000
PM ₁₀	140,000
SO _x	140,000

- a. **N-956-6-2: 25.09 MMBTU/HR HURST SERIES 400 PROPANE-FIRED BOILER WITH AN ALZETA MODEL CSB252 ULTRA LOW NOX BURNER AND INDUCED FLUE GAS RECIRCULATION**

- 1) This unit contains emission limits for NO_x, SO_x, PM₁₀, CO, and VOC.
- 2) This unit is served by a Flue Gas Recirculation (FGR) system to control NO_x emissions.
- 3) The FGR system will be assumed to have 70% control efficiency.

Pre-control Annual PE:

$$\begin{aligned} \text{PE} &= \text{EF (lb/MMBtu)} \times \text{Heat Input (MMBtu/hr)} \times 8,760 \text{ hr/year} \\ &= (0.011 \text{ lb-NO}_x\text{/MMBtu}) \times (25.09 \text{ MMBtu/hr}) \times (8,760 \text{ hr/year}) \\ &= \mathbf{2,417 \text{ lb-NO}_x\text{/year}} \end{aligned}$$

$$\begin{aligned} \text{Pre-control PE} &= \text{PE} \div (1 - \text{CE}) \\ &= (2,417 \text{ lb-NO}_x\text{/year}) \div (1 - 0.7) \\ &= \mathbf{8,057 \text{ lb-NO}_x\text{/year}} \end{aligned}$$

Since 8,057 lb-NO_x/yr < 50,000 lb-NO_x/yr (Major Source threshold for NO_x), this unit is not subject to CAM for NO_x emissions.

- b. **N-956-7-1:** 180 HP PERKINS MODEL V8 510 DIESEL-FIRED EMERGENCY STANDBY IC ENGINE POWERING AN EFFLUENT PUMP

This unit does not have emission limits for any criteria pollutants and is therefore not subject to CAM.

- c. **N-956-8-1:** 240 HP CUMMINS MODEL N-855-F (S/N 99486) DIESEL-FIRED EMERGENCY IC ENGINE POWERING A FIRE PUMP

This unit contains emissions limits for NO_x, CO, PM₁₀, and VOC. However, this unit does not contain any add on equipment to control these pollutants. Therefore, CAM is not triggered by this unit.

- d. **N-956-9-1:** 270 BHP CUMMINS MODEL 6CTA8.3-F2 DIESEL-FIRED EMERGENCY IC ENGINE POWERING A FIRE PUMP

This unit contains emissions limits for NO_x, CO, PM₁₀, and VOC. However, this unit does not contain any add on equipment to control these pollutants. Therefore, CAM is not triggered by this unit.

- e. **N-956-11-1 through 42-1, -54-1 through 66-1, -72-1 through 82-1, -89-1 through -94-0, -101-1 through -104-1, -115-1 through -152-1, -190-1 through -194-1, and -199-1 through -218-0:** STAINLESS STEEL AND GLASS LINED WINE STORAGE TANKS

These emissions units do not have emission limits for any criteria pollutants and are therefore not subject to CAM.

- f. **N-956-43-1 through -53-1, -67-1 through -71-0, -83-1 through -88-0, -95-0 through -100-0, -105-1 through -114-1, -153-1 through -189-1, and -195-1 through -198-1: STAINLESS STEEL AND GLASS LINED FERMENTATION TANKS**

These emissions units do not have emission limits for any criteria pollutants and are therefore not subject to CAM.

X. PERMIT SHIELD

A permit shield legally protects a facility from enforcement of the shielded regulations when a source is in compliance with the terms and conditions of the Title V permit. Compliance with the terms and conditions of the Operating Permit is considered compliance with all applicable requirements upon which those conditions are based, including those that have been subsumed.

Requirements Addressed by Model General Permit Templates

By using the model general permit template(s) listed in Section IV of this evaluation, the applicant has requested that a permit shield be issued for requirements addressed in the template(s). The basis for each permit shield is discussed in the Permit Shield section of each template.

XI. PERMIT CONDITIONS

See operating permit beginning on the following page.



San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT



HEALTHY AIR LIVING™

Permit to Operate

FACILITY: N-956

EXPIRATION DATE: 09/30/2014

LEGAL OWNER OR OPERATOR:

THE WINE GROUP, INC.

MAILING ADDRESS:

ATTN: A/P 2827

P O BOX 90

TRACY, CA 95378-0090

FACILITY LOCATION:

17000 E HIGHWAY 120

RIPON, CA 95366

FACILITY DESCRIPTION:

WINERY

The Facility's Permit to Operate may include Facility-wide Requirements as well as requirements that apply to specific permit units.

This Permit to Operate remains valid through the permit expiration date listed above, subject to payment of annual permit fees and compliance with permit conditions and all applicable local, state, and federal regulations. This permit is valid only at the location specified above, and becomes void upon any transfer of ownership or location. Any modification of the equipment or operation, as defined in District Rule 2201, will require prior District approval. This permit shall be posted as prescribed in District Rule 2010.

Seyed Sadredin

Executive Director / APCO

David Warner

Director of Permit Services

San Joaquin Valley Air Pollution Control District

FACILITY: N-956-0-1

EXPIRATION DATE: 09/30/2014

FACILITY-WIDE REQUIREMENTS

1. The owner or operator shall notify the District of any breakdown condition as soon as reasonably possible, but no later than one hour after its detection, unless the owner or operator demonstrates to the District's satisfaction that the longer reporting period was necessary. [District Rule 1100, 6.1; County Rules 110 (Fresno, Stanislaus, San Joaquin); 109 (Merced); 113 (Madera); and 111 (Kern, Tulare, Kings)] Federally Enforceable Through Title V Permit
2. The District shall be notified in writing within ten days following the correction of any breakdown condition. The breakdown notification shall include a description of the equipment malfunction or failure, the date and cause of the initial failure, the estimated emissions in excess of those allowed, and the methods utilized to restore normal operations. [District Rule 1100, 7.0; County Rules 110 (Fresno, Stanislaus, San Joaquin); 109 (Merced); 113 (Madera); and 111 (Kern, Tulare, Kings)] Federally Enforceable Through Title V Permit
3. The owner or operator of any stationary source operation that emits more than 25 tons per year of nitrogen oxides or reactive organic compounds, shall provide the District annually with a written statement in such form and at such time as the District prescribes, showing actual emissions of nitrogen oxides and reactive organic compounds from that source. [District Rule 1160, 5.0] Federally Enforceable Through Title V Permit
4. Any person building, altering or replacing any operation, article, machine, equipment, or other contrivance, the use of which may cause the issuance of air contaminants or the use of which may eliminate, reduce, or control the issuance of air contaminants, shall first obtain an Authority to Construct (ATC) from the District unless exempted by District Rule 2020 (3/21/02). [District Rule 2010, 3.0 and 4.0; and 2020] Federally Enforceable Through Title V Permit
5. The permittee must comply with all conditions of the permit including permit revisions originated by the District. All terms and conditions of a permit that are required pursuant to the Clean Air Act (CAA), including provisions to limit potential to emit, are enforceable by the EPA and Citizens under the CAA. Any permit noncompliance constitutes a violation of the CAA and the District Rules and Regulations, and is grounds for enforcement action, for permit termination, revocation, reopening and reissuance, or modification; or for denial of a permit renewal application. [District Rules 2070, 7.0; 2080; and 2520, 9.8.1 and 9.12.1] Federally Enforceable Through Title V Permit
6. A Permit to Operate or an Authority to Construct shall not be transferred unless a new application is filed with and approved by the District. [District Rule 2031] Federally Enforceable Through Title V Permit
7. Every application for a permit required under Rule 2010 (12/17/92) shall be filed in a manner and form prescribed by the District. [District Rule 2040] Federally Enforceable Through Title V Permit
8. The operator shall maintain records of required monitoring that include: 1) the date, place, and time of sampling or measurement; 2) the date(s) analyses were performed; 3) the company or entity that performed the analysis; 4) the analytical techniques or methods used; 5) the results of such analysis; and 6) the operating conditions at the time of sampling or measurement. [District Rule 2520, 9.4.1] Federally Enforceable Through Title V Permit
9. The operator shall retain records of all required monitoring data and support information for a period of at least 5 years from the date of the monitoring sample, measurement, or report. Support information includes copies of all reports required by the permit and, for continuous monitoring instrumentation, all calibration and maintenance records and all original strip-chart recordings. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

FACILITY-WIDE REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate. Any amendments to these Facility-wide Requirements that affect specific Permit Units may constitute modification of those Permit Units.

Facility Name: THE WINE GROUP, INC.

Location: 17000 E HIGHWAY 120, RIPON, CA 95366

N-956-0-1 - Jun 14 2010 2:03PM - GONZALEZ

10. The operator shall submit reports of any required monitoring at least every six months unless a different frequency is required by an applicable requirement. All instances of deviations from permit requirements must be clearly identified in such reports. [District Rule 2520, 9.5.1] Federally Enforceable Through Title V Permit
11. Deviations from permit conditions must be promptly reported, including deviations attributable to upset conditions, as defined in the permit. For the purpose of this condition, promptly means as soon as reasonably possible, but no later than 10 days after detection. The report shall include the probable cause of such deviations, and any corrective actions or preventive measures taken. All required reports must be certified by a responsible official consistent with section 10.0 of District Rule 2520 (6/21/01). [District Rules 2520, 9.5.2 and 1100, 7.0] Federally Enforceable Through Title V Permit
12. If for any reason a permit requirement or condition is being challenged for its constitutionality or validity by a court of competent jurisdiction, the outcome of such challenge shall not affect or invalidate the remainder of the conditions or requirements in that permit. [District Rule 2520, 9.7] Federally Enforceable Through Title V Permit
13. It shall not be a defense for a permittee in an enforcement action that it would have been necessary to halt or reduce the permitted activity in order to maintain compliance with the conditions of the permit. [District Rule 2520, 9.8.2] Federally Enforceable Through Title V Permit
14. The permit may be modified, revoked, reopened and reissued, or terminated for cause. The filing of a request by the permittee for a permit modification, revocation and reissuance, or termination, or a notification of planned changes or anticipated noncompliance does not stay any permit condition. [District Rule 2520, 9.8.3] Federally Enforceable Through Title V Permit
15. The permit does not convey any property rights of any sort, or any exclusive privilege. [District Rule 2520, 9.8.4] Federally Enforceable Through Title V Permit
16. The Permittee shall furnish to the District, within a reasonable time, any information that the District may request in writing to determine whether cause exists for modifying, revoking and reissuing, or terminating the permit or to determine compliance with the permit. Upon request, the permittee shall also furnish to the District copies of records required to be kept by the permit or, for information claimed to be confidential, the permittee may furnish such records directly to EPA along with a claim of confidentiality. [District Rule 2520, 9.8.5] Federally Enforceable Through Title V Permit
17. The permittee shall pay annual permit fees and other applicable fees as prescribed in Regulation III of the District Rules and Regulations. [District Rule 2520, 9.9] Federally Enforceable Through Title V Permit
18. Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to enter the permittee's premises where a permitted source is located or emissions related activity is conducted, or where records must be kept under condition of the permit. [District Rule 2520, 9.13.2.1] Federally Enforceable Through Title V Permit
19. Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to have access to and copy, at reasonable times, any records that must be kept under the conditions of the permit. [District Rule 2520, 9.13.2.2] Federally Enforceable Through Title V Permit
20. Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to inspect at reasonable times any facilities, equipment, practices, or operations regulated or required under the permit. [District Rule 2520, 9.13.2.3] Federally Enforceable Through Title V Permit
21. Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to sample or monitor, at reasonable times, substances or parameters for the purpose of assuring compliance with the permit or applicable requirements. [District Rule 2520, 9.13.2.4] Federally Enforceable Through Title V Permit
22. No air contaminants shall be discharged into the atmosphere for a period or periods aggregating more than 3 minutes in any one hour which is as dark or darker than Ringelmann #1 or equivalent to 20% opacity and greater, unless specifically exempted by District Rule 4101 (12/17/05). If the equipment or operation is subject to a more stringent visible emission standard as prescribed in a permit condition, the more stringent visible emission limit shall supersede this condition. [District Rule 4101, and County Rules 401 (in all eight counties in the San Joaquin Valley)] Federally Enforceable Through Title V Permit

FACILITY-WIDE REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

23. No person shall manufacture, blend, repackage, supply, sell, solicit or apply any architectural coating with a VOC content in excess of the corresponding limit specified in the Table of Standards of District Rule 4601 (12/17/09) for use or sale within the District. [District Rule 4601, 5.1] Federally Enforceable Through Title V Permit
24. All VOC-containing materials for architectural coatings subject to Rule 4601 (12/17/09) shall be stored in closed containers when not in use. [District Rule 4601, 5.4] Federally Enforceable Through Title V Permit
25. The permittee shall comply with all the Labeling and Test Methods requirements outlined in Rule 4601 sections 6.1 and 6.3 (12/17/09). [District Rule 4601, 6.1 and 6.3] Federally Enforceable Through Title V Permit
26. With each report or document submitted under a permit requirement or a request for information by the District or EPA, the permittee shall include a certification of truth, accuracy, and completeness by a responsible official. [District Rule 2520, 9.13.1 and 10.0] Federally Enforceable Through Title V Permit
27. If the permittee performs maintenance on, or services, repairs, or disposes of appliances, the permittee shall comply with the standards for Recycling and Emissions Reduction pursuant to 40 CFR 82, Subpart F. [40 CFR 82 Subpart F] Federally Enforceable Through Title V Permit
28. If the permittee performs service on motor vehicles when this service involves the ozone-depleting refrigerant in the motor vehicle air conditioner (MVAC), the permittee shall comply with the standards for Servicing of Motor Vehicle Air Conditioners pursuant to all the applicable requirements as specified in 40 CFR 82, Subpart B. [40 CFR 82, Subpart B] Federally Enforceable Through Title V Permit
29. Disturbances of soil related to any construction, demolition, excavation, extraction, or other earthmoving activities shall comply with the requirements for fugitive dust control in District Rule 8021 unless specifically exempted under Section 4.0 of Rule 8021 (8/19/04) or Rule 8011 (8/19/04). [District Rule 8021 and 8011] Federally Enforceable Through Title V Permit
30. Outdoor handling, storage and transport of any bulk material which emits dust shall comply with the requirements of District Rule 8031, unless specifically exempted under Section 4.0 of Rule 8031 (8/19/04) or Rule 8011 (8/19/04). [District Rule 8031 and 8011] Federally Enforceable Through Title V Permit
31. An owner/operator shall prevent or cleanup any carryout or trackout in accordance with the requirements of District Rule 8041 Section 5.0, unless specifically exempted under Section 4.0 of Rule 8041 (8/19/04) or Rule 8011 (8/19/04). [District Rule 8041 and 8011] Federally Enforceable Through Title V Permit
32. Whenever open areas are disturbed or vehicles are used in open areas, the facility shall comply with the requirements of Section 5.0 of District Rule 8051, unless specifically exempted under Section 4.0 of Rule 8051 (8/19/04) or Rule 8011 (8/19/04). [District Rule 8051 and 8011] Federally Enforceable Through Title V Permit
33. Any paved road or unpaved road shall comply with the requirements of District Rule 8061 unless specifically exempted under Section 4.0 of Rule 8061 (8/19/04) or Rule 8011 (8/19/04). [District Rule 8061 and Rule 8011] Federally Enforceable Through Title V Permit
34. Any unpaved vehicle/equipment area that anticipates more than 75 vehicle trips per day shall comply with the requirements of Section 5.1.1 of District Rule 8071. Any unpaved vehicle/equipment area that anticipates more than 100 vehicle trips per day shall comply with the requirements of Section 5.1.2 of District Rule 8071. All sources shall comply with the requirements of Section 5.0 of District Rule 8071 unless specifically exempted under Section 4.0 of Rule 8071 (9/16/04) or Rule 8011 (8/19/04). [District Rule 8071 and Rule 8011] Federally Enforceable Through Title V Permit
35. Any owner or operator of a demolition or renovation activity, as defined in 40 CFR 61.141, shall comply with the applicable inspection, notification, removal, and disposal procedures for asbestos containing materials as specified in 40 CFR 61.145 (Standard for Demolition and Renovation). [40 CFR 61 Subpart M] Federally Enforceable Through Title V Permit

FACILITY-WIDE REQUIREMENTS CONTINUE ON NEXT PAGE
These terms and conditions are part of the Facility-wide Permit to Operate.

36. The permittee shall submit certifications of compliance with the terms and standards contained in Title V permits, including emission limits, standards and work practices, to the District and the EPA annually (or more frequently as specified in an applicable requirement or as specified by the District). The certification shall include the identification of each permit term or condition, the compliance status, whether compliance was continuous or intermittent, the methods used for determining the compliance status, and any other facts required by the District to determine the compliance status of the source. [District Rule 2520, 9.16] Federally Enforceable Through Title V Permit
37. The permittee shall submit an application for Title V permit renewal to the District at least six months, but not greater than 18 months, prior to the permit expiration date. [District Rule 2520, 5.2] Federally Enforceable Through Title V Permit
38. When a term is not defined in a Title V permit condition, the definition in the rule cited as the origin and authority for the condition in a Title V permits shall apply. [District Rule 2520, 9.1.1] Federally Enforceable Through Title V Permit
39. Compliance with permit conditions in the Title V permit shall be deemed in compliance with the following outdated SIP requirements: Rule 401 (Madera, Fresno, Kern, Kings, San Joaquin, Stanislaus, Tulare and Merced), Rule 110 (Fresno, Stanislaus, San Joaquin), Rule 109 (Merced), Rule 113 (Madera), and Rule 111 (Kern, Tulare, Kings). A permit shield is granted from these requirements. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit
40. Compliance with permit conditions in the Title V permit shall be deemed in compliance with the following applicable requirements: SJVUAPCD Rules 1100, sections 6.1 and 7.0 (12/17/92); 2010, sections 3.0 and 4.0 (12/17/92); 2031 (12/17/92); 2040 (12/17/92); 2070, section 7.0 (12/17/92); 2080 (12/17/92); 4101 (2/17/05); 4601, sections 5.1, 5.2, and 5.3; (12/17/09); 8021 (8/19/04); 8031 (8/19/04); 8041 (8/19/04); 8051 (8/19/04); 8061 (8/19/04); and 8071 (9/16/04). A permit shield is granted from these requirements. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit
41. On June 30, 2010, the initial Title V permit was issued. The reporting periods for the Report of Required Monitoring and the Compliance Certification Report are based upon this initial permit issuance date, unless alternative dates are approved by the District Compliance Division. These reports are due within 30 days after the end of the reporting period. [District Rule 2520] Federally Enforceable Through Title V Permit
42. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
43. This facility shall annually achieve the Required Annual Emission Reductions (RAER) as specified in the facility's APCO-approved Three-Year Compliance Plan for District Rule 4694. [District Rule 4694]
44. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2006, and every three years thereafter on or before December 1. [District Rule 4694]
45. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2007, and every three years thereafter on or before July 1. [District Rule 4694]
46. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2008, and every year thereafter on or before February 1. [District Rule 4694]
47. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-6-2

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

25.09 MMBTU/HR HURST SERIES 400 PROPANE-FIRED BOILER WITH AN ALZETA MODEL CSB252 ULTRA LOW NOX BURNER AND INDUCED FLUE GAS RECIRCULATION

PERMIT UNIT REQUIREMENTS

1. All equipment shall be maintained in good operating condition and shall be operated in a manner to minimize emissions of air contaminants into the atmosphere. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The unit shall only be fired on propane (LPG). [District Rule 2201] Federally Enforceable Through Title V Permit
3. Emissions rates from the propane-fired unit shall not exceed any of the following limits: 9.0 ppmv NO_x @ 3% O₂ or 0.011 lb-NO_x/MMBtu, 0.0024 lb-SO_x/MMBtu, 0.0066 lb-PM₁₀/MMBtu, 100 ppmv CO @ 3% O₂ or 0.074 lb-CO/MMBtu, or 0.004 lb-VOC/MMBtu. [District Rules 2201, and 4306] Federally Enforceable Through Title V Permit
4. The permittee shall monitor and record the stack concentration of NO_x, CO, and O₂ at least once every month (in which a source test is not performed) using a portable emission monitor that meets District specifications. Monitoring shall not be required if the unit is not in operation, i.e. the unit need not be started solely to perform monitoring. Monitoring shall be performed within 5 days of restarting the unit unless monitoring has been performed within the last month. [District Rules 2520 and 4306] Federally Enforceable Through Title V Permit
5. If either the NO_x or CO concentrations corrected to 3% O₂, as measured by the portable analyzer, exceed the allowable emissions concentration, the permittee shall return the emissions to within the acceptable range as soon as possible, but no longer than 1 hour of operation after detection. If the portable analyzer readings continue to exceed the allowable emissions concentration after 1 hour of operation after detection, the permittee shall notify the District within the following 1 hour and conduct a certified source test within 60 days of the first exceedance. In lieu of conducting a source test, the permittee may stipulate a violation has occurred, subject to enforcement action. The permittee must then correct the violation, show compliance has been re-established, and resume monitoring procedures. If the deviations are the result of a qualifying breakdown condition pursuant to Rule 1100, the permittee may fully comply with Rule 1100 in lieu of performing the notification and testing required by this condition. [District Rules 2520 and 4306] Federally Enforceable Through Title V Permit
6. All alternate monitoring parameter emission readings shall be taken with the unit operating either at conditions representative of normal operations or conditions specified in the Permit to Operate. The analyzer shall be calibrated, maintained, and operated in accordance with the manufacturer's specifications and recommendations or a protocol approved by the APCO. Emission readings taken shall be averaged over a 15 consecutive-minute period by either taking a cumulative 15 consecutive-minute sample reading or by taking at least five (5) readings, evenly spaced out over the 15 consecutive-minute period. [District Rules 2520 and 4306] Federally Enforceable Through Title V Permit
7. The permittee shall maintain records of: (1) the date and time of NO_x, CO, and O₂ measurements, (2) the O₂ concentration in percent and the measured NO_x and CO concentrations corrected to 3% O₂, (3) make and model of exhaust gas analyzer, (4) exhaust gas analyzer calibration records, and (5) a description of any corrective action taken to maintain the emissions within the acceptable range. [District Rules 2520 and 4306] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

8. All emissions measurements shall be made with the unit operating either at conditions representative of normal operations or conditions specified in the Permit to Operate. No determination of compliance shall be established within two hours after a continuous period in which fuel flow to the unit is shut off for 30 minutes or longer, or within 30 minutes after a re-ignition as defined in Section 3.0 of District Rule 4306. [District Rule 4306] Federally Enforceable Through Title V Permit
9. This unit shall be tested for compliance with the NO_x and CO emissions limits at least once every twelve (12) months. After demonstrating compliance on two (2) consecutive annual source tests, the unit shall be tested not less than once every thirty-six (36) months. If the result of the 36-month source test demonstrates that the unit does not meet the applicable emission limits, the source testing frequency shall revert to at least once every twelve (12) months. [District Rule 4306] Federally Enforceable Through Title V Permit
10. The source test plan shall identify which basis (ppmv or lb/MMBtu) will be used to demonstrate compliance. [District Rule 4306] Federally Enforceable Through Title V Permit
11. Source testing shall be conducted using the methods and procedures approved by the District. The District must be notified at least 30 days prior to any compliance source test, and a source test plan must be submitted for approval at least 15 days prior to testing. [District Rule 1081] Federally Enforceable Through Title V Permit
12. NO_x emissions for source test purposes shall be determined using EPA Method 7E or ARB Method 100 on a ppmv basis, or EPA Method 19 on a heat input basis. [District Rule 4306] Federally Enforceable Through Title V Permit
13. CO emissions for source test purposes shall be determined using EPA Method 10 or ARB Method 100. [District Rule 4306] Federally Enforceable Through Title V Permit
14. Stack gas oxygen (O₂) shall be determined using EPA Method 3 or 3A or ARB Method 100. [District Rule 4306] Federally Enforceable Through Title V Permit
15. For emissions source testing, the arithmetic average of three 30-consecutive-minute test runs shall apply. If two of three runs are above an applicable limit the test cannot be used to demonstrate compliance with an applicable limit. [District Rule 4306] Federally Enforceable Through Title V Permit
16. The results of each source test shall be submitted to the District within 60 days thereafter. [District Rule 1081] Federally Enforceable Through Title V Permit
17. All records shall be maintained and retained on-site for a minimum of five (5) years, and shall be made available for District inspection upon request. [District Rules 1070, and 4306] Federally Enforceable Through Title V Permit
18. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201] Federally Enforceable Through Title V Permit
19. Stack gas velocities for source test purposes shall be determined using EPA Method 2. [District Rules 1081, and 4306] Federally Enforceable Through Title V Permit
20. Stack gas moisture content for source test purposes shall be determined using EPA Method 4. [District Rules 1081, and 4306] Federally Enforceable Through Title V Permit
21. A non-resettable, totalizing mass or volumetric fuel flow meter to measure the amount of fuel combusted in the unit shall be installed, utilized and maintained. [40 CFR 60.48 (c)(g)] Federally Enforceable Through Title V Permit
22. The permittee shall keep daily records of the amount of natural gas combusted for a period of five years, and shall make records available for inspection upon request. [District Rule 2520, 9.4.2, and 40 CFR 60.48 (c)(g)] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-7-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

180 HP PERKINS MODEL V8 510 DIESEL-FIRED EMERGENCY STANDBY IC ENGINE POWERING AN EFFLUENT PUMP

PERMIT UNIT REQUIREMENTS

1. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201] Federally Enforceable Through Title V Permit
2. This engine shall be equipped with an operational non-resettable elapsed time meter or other APCO approved alternative. [District Rule 4702 and 17 CCR 93115]
3. This engine shall be operated and maintained in proper operating condition as recommended by the engine manufacturer or emissions control system supplier. [District Rule 4702] Federally Enforceable Through Title V Permit
4. Only CARB certified diesel fuel containing not more than 0.0015% sulfur by weight is to be used. [District Rules 2201 and 4801 and 17 CCR 93115] Federally Enforceable Through Title V Permit
5. This engine shall be operated only for testing and maintenance of the engine, required regulatory purposes, and during emergency situations. Operation of the engine for maintenance, testing, and required regulatory purposes shall not exceed 20 hours per calendar year. [District Rule 4702 and 17 CCR 93115] Federally Enforceable Through Title V Permit
6. During periods of operation for maintenance, testing, and required regulatory purposes, the permittee shall monitor the operational characteristics of the engine as recommended by the manufacturer or emission control system supplier (for example: check engine fluid levels, battery, cables and connections; change engine oil and filters; replace engine coolant; and/or other operational characteristics as recommended by the manufacturer or supplier). [District Rule 4702] Federally Enforceable Through Title V Permit
7. An emergency situation is an unscheduled electrical power outage caused by sudden and reasonably unforeseen natural disasters or sudden and reasonably unforeseen events beyond the control of the permittee. [District Rule 4702] Federally Enforceable Through Title V Permit
8. This engine shall not be used to produce power for the electrical distribution system, as part of a voluntary utility demand reduction program, or for an interruptible power contract. [District Rule 4702]
9. The permittee shall maintain monthly records of emergency and non-emergency operation. Records shall include the number of hours of emergency operation, the date and number of hours of all testing and maintenance operations, the purpose of the operation (for example: load testing, weekly testing, rolling blackout, general area power outage, etc.) and records of operational characteristics monitoring. For units with automated testing systems, the operator may, as an alternative to keeping records of actual operation for testing purposes, maintain a readily accessible written record of the automated testing schedule. [District Rule 4702 and 17 CCR 93115] Federally Enforceable Through Title V Permit
10. The permittee shall maintain monthly records of the type of fuel purchased, the amount of fuel purchased, date when the fuel was purchased, signature of the permittee who received the fuel, and signature of the fuel supplier indicating that the fuel was delivered. [17 CCR 93115]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

11. If this engine is located on the grounds of a K-12 school, or if this engine is located within 500 feet of the property boundary of a K-12 school, the engine shall not be operated for non-emergency purposes, including maintenance and testing, between 7:30 a.m. and 3:30 p.m. on days when school is in session. [17 CCR 93115]
12. If this engine is located on the grounds of a K-12 school, the engine shall not be operated for non-emergency purposes, including maintenance and testing, whenever there is a school sponsored activity. [17 CCR 93115]
13. All records shall be maintained and retained on-site for a minimum of five (5) years, and shall be made available for District inspection upon request. [District Rule 4702 and 17 CCR 93115] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-8-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

240 HP CUMMINS MODEL N-855-F (S/N 99486) DIESEL-FIRED EMERGENCY IC ENGINE POWERING A FIRE PUMP

PERMIT UNIT REQUIREMENTS

1. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201] Federally Enforceable Through Title V Permit
2. The exhaust stack shall vent vertically upward. The vertical exhaust flow shall not be impeded by a rain cap (flapper ok), roof overhang, or any other obstruction. [District Rule 4102]
3. Only CARB certified diesel fuel containing not more than 0.0015% sulfur by weight is to be used. [District Rules 2201 and 4801 and 17 CCR 93115] Federally Enforceable Through Title V Permit
4. This engine shall be equipped with an operational non-resettable elapsed time meter or other APCO approved alternative. [District Rule 4702 and 17 CCR 93115] Federally Enforceable Through Title V Permit
5. This engine shall be operated and maintained in proper operating condition as recommended by the engine manufacturer or emissions control system supplier. [District Rule 4702] Federally Enforceable Through Title V Permit
6. The engine shall not operate more than 21.4 hours during any one day. [District Rule 2201 and 17 CCR 93115] Federally Enforceable Through Title V Permit
7. NOx emissions shall not exceed 8.8 g/hp-hr. [District Rule 2201] Federally Enforceable Through Title V Permit
8. CO emissions shall not exceed 7.8 g/hp-hr. [District Rule 2201] Federally Enforceable Through Title V Permit
9. VOC emissions shall not exceed 0.13 g/hp-hr. [District Rule 2201] Federally Enforceable Through Title V Permit
10. The PM10 emissions rate shall not exceed 0.5 g/hp-hr based on US EPA certification using ISO 8178 test procedure. [District Rule 2201] Federally Enforceable Through Title V Permit
11. During periods of operation for maintenance, testing, and required regulatory purposes, the permittee shall monitor the operational characteristics of the engine as recommended by the manufacturer or emission control system supplier (for example: check engine fluid levels, battery, cables and connections; change engine oil and filters; replace engine coolant; and/or other operational characteristics as recommended by the manufacturer or supplier). [District Rule 4702] Federally Enforceable Through Title V Permit
12. This engine shall be operated only for testing and maintenance of the engine, required regulatory purposes, and during emergency situations. Operation of the engine for maintenance, testing, and required regulatory purposes shall not exceed 20 hours per calendar year. [District Rule 2201, District Rule 4702, and 17 CCR 93115] Federally Enforceable Through Title V Permit
13. An emergency situation is an unscheduled electrical power outage caused by sudden and reasonably unforeseen natural disasters or sudden and reasonably unforeseen events beyond the control of the permittee. [District Rule 4702] Federally Enforceable Through Title V Permit
14. This engine shall not be used to produce power for the electrical distribution system, as part of a voluntary utility demand reduction program, or for an interruptible power contract. [District Rule 4702] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP, INC.

Location: 17000 E HIGHWAY 120, RIPON, CA 95366

N-956-6-1 : Jun 14 2010 2:03PM - GONZALEZ

15. The permittee shall maintain monthly records of the type of fuel purchased, the amount of fuel purchased, date when the fuel was purchased, signature of the permittee who received the fuel, and signature of the fuel supplier indicating that the fuel was delivered. [17 CCR 93115]
16. If this engine is located on the grounds of a K-12 school, or if this engine is located within 500 feet of the property boundary of a K-12 school, the engine shall not be operated for non-emergency purposes, including maintenance and testing, between 7:30 a.m. and 3:30 p.m. on days when school is in session. [17 CCR 93115]
17. If this engine is located on the grounds of a K-12 school, the engine shall not be operated for non-emergency purposes, including maintenance and testing, whenever there is a school sponsored activity. [17 CCR 93115]
18. The permittee shall maintain monthly records of emergency and non-emergency operation. Records shall include the number of hours of emergency operation, the date and number of hours of all testing and maintenance operations, the purpose of the operation (for example: load testing, weekly testing, rolling blackout, general area power outage, etc.) and records of operational characteristics monitoring. For units with automated testing systems, the operator may, as an alternative to keeping records of actual operation for testing purposes, maintain a readily accessible written record of the automated testing schedule. [District Rule 4702 and 17 CCR 93115] Federally Enforceable Through Title V Permit
19. All records shall be maintained and retained on-site for a minimum of five (5) years, and shall be made available for District inspection upon request. [District Rule 4702 and 17 CCR 93115] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-9-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

270 BHP CUMMINS MODEL 6CTA8.3-F2 DIESEL-FIRED EMERGENCY IC ENGINE POWERING A FIRE PUMP

PERMIT UNIT REQUIREMENTS

1. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201] Federally Enforceable Through Title V Permit
2. This engine shall be equipped with either a positive crankcase ventilation (PCV) system that recirculates crankcase emissions into the air intake system for combustion, or a crankcase emissions control device of at least 90% control efficiency. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The exhaust stack shall vent vertically upward. The vertical exhaust flow shall not be impeded by a rain cap (flapper ok), roof overhang, or any other obstruction. [District Rule 4102]
4. Only CARB certified diesel fuel containing not more than 0.0015% sulfur by weight is to be used. [District Rules 2201 and 4801 and 17 CCR 93115] Federally Enforceable Through Title V Permit
5. This engine shall be equipped with an operational non-resettable elapsed time meter or other APCO approved alternative. [District Rule 4702 and 17 CCR 93115] Federally Enforceable Through Title V Permit
6. NOx emissions shall not exceed 6.03 g/bhp-hr. [District Rule 2201] Federally Enforceable Through Title V Permit
7. VOC emissions shall not exceed 0.76 g/bhp-hr. [District Rule 2201] Federally Enforceable Through Title V Permit
8. CO emissions shall not exceed 1.79 g/bhp-hr. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The PM10 emission concentration shall not exceed 0.25 g/bhp-hr based on U.S. EPA certification using test procedure ISO 8178. [District Rule 2201 and District Rule 4102] Federally Enforceable Through Title V Permit
10. Only CARB certified fuel containing not more than 0.05% sulfur by weight is to be used in this engine. [District Rules 2201 & 4102] Federally Enforceable Through Title V Permit
11. This engine shall be operated and maintained in proper operating condition as recommended by the engine manufacturer or emissions control system supplier. [District Rule 4702] Federally Enforceable Through Title V Permit
12. During periods of operation for maintenance, testing, and required regulatory purposes, the permittee shall monitor the operational characteristics of the engine as recommended by the manufacturer or emission control system supplier (for example: check engine fluid levels, battery, cables and connections; change engine oil and filters; replace engine coolant; and/or other operational characteristics as recommended by the manufacturer or supplier). [District Rule 4702] Federally Enforceable Through Title V Permit
13. This engine shall be operated only for testing and maintenance of the engine, required regulatory purposes, and during emergency situations. Operation of the engine for maintenance, testing, and required regulatory purposes shall not exceed 20 hours per calendar year. [District Rule 4702 and 17 CCR 93115] Federally Enforceable Through Title V Permit
14. An emergency situation is an unscheduled electrical power outage caused by sudden and reasonably unforeseen natural disasters or sudden and reasonably unforeseen events beyond the control of the permittee. [District Rule 4702] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

15. This engine shall not be used to produce power for the electrical distribution system, as part of a voluntary utility demand reduction program, or for an interruptible power contract. [District Rule 4702] Federally Enforceable Through Title V Permit
16. The permittee shall maintain monthly records of emergency and non-emergency operation. Records shall include the number of hours of emergency operation, the date and number of hours of all testing and maintenance operations, the purpose of the operation (for example: load testing, weekly testing, rolling blackout, general area power outage, etc.) and records of operational characteristics monitoring. For units with automated testing systems, the operator may, as an alternative to keeping records of actual operation for testing purposes, maintain a readily accessible written record of the automated testing schedule. [District Rule 4702 and 17 CCR 93115] Federally Enforceable Through Title V Permit
17. The permittee shall maintain monthly records of the type of fuel purchased, the amount of fuel purchased, date when the fuel was purchased, signature of the permittee who received the fuel, and signature of the fuel supplier indicating that the fuel was delivered. [17 CCR 93115]
18. If this engine is located on the grounds of a K-12 school, or if this engine is located within 500 feet of the property boundary of a K-12 school, the engine shall not be operated for non-emergency purposes, including maintenance and testing, between 7:30 a.m. and 3:30 p.m. on days when school is in session. [17 CCR 93115]
19. If this engine is located on the grounds of a K-12 school, the engine shall not be operated for non-emergency purposes, including maintenance and testing, whenever there is a school sponsored activity. [17 CCR 93115]
20. All records shall be maintained and retained on-site for a minimum of five (5) years, and shall be made available for District inspection upon request. [District Rule 4702 and 17 CCR 93115] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-11-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

15,000 GALLON STAINLESS STEEL WINE STORAGE TANK B1 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-12-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

15,000 GALLON STAINLESS STEEL WINE STORAGE TANK B2 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-13-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

10,000 GALLON STAINLESS STEEL WINE STORAGE TANK 24 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-14-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

10,000 GALLON STAINLESS STEEL WINE STORAGE TANK 39 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-15-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

120,000 GALLON STAINLESS STEEL WINE STORAGE TANK 44 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-16-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

120,000 GALLON STAINLESS STEEL WINE STORAGE TANK 45 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-17-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

120,000 GALLON STAINLESS STEEL WINE STORAGE TANK 46 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-18-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

120,000 GALLON STAINLESS STEEL WINE STORAGE TANK 47 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-19-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

120,000 GALLON STAINLESS STEEL WINE STORAGE TANK 48 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-20-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

120,000 GALLON STAINLESS STEEL WINE STORAGE TANK 49 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-21-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

120,000 GALLON STAINLESS STEEL WINE STORAGE TANK 50 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-22-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

30,000 GALLON STAINLESS STEEL WINE STORAGE TANK 51 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-23-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

30,000 GALLON STAINLESS STEEL WINE STORAGE TANK 52 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-24-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

30,000 GALLON STAINLESS STEEL WINE STORAGE TANK 53 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-25-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

30,000 GALLON STAINLESS STEEL WINE STORAGE TANK 54 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-26-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

20,000 GALLON STAINLESS STEEL WINE STORAGE TANK 55 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-27-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

60,000 GALLON STAINLESS STEEL WINE STORAGE TANK 56 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-28-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

60,000 GALLON STAINLESS STEEL WINE STORAGE TANK 57 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-29-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

60,000 GALLON STAINLESS STEEL WINE STORAGE TANK 58 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-30-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

60,000 GALLON STAINLESS STEEL WINE STORAGE TANK 59 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-31-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

60,000 GALLON STAINLESS STEEL WINE STORAGE TANK 60 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-32-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

12,000 GALLON STAINLESS STEEL WINE STORAGE TANK 62 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-33-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

120,000 GALLON STAINLESS STEEL WINE STORAGE TANK 116 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-34-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

120,000 GALLON STAINLESS STEEL WINE STORAGE TANK 117 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-35-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

120,000 GALLON STAINLESS STEEL WINE STORAGE TANK 118 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-36-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

15,000 GALLON STAINLESS STEEL WINE STORAGE TANK 131 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-37-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

15,000 GALLON STAINLESS STEEL WINE STORAGE TANK 132 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-38-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

30,000 GALLON STAINLESS STEEL WINE STORAGE TANK 133 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-39-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

30,000 GALLON STAINLESS STEEL WINE STORAGE TANK 134 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP, INC.

Location: 17000 E HIGHWAY 120, RIPON, CA 95366

N-956-39-1 Jun 14 2010 2:05PM - GONZALEZ

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-40-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

30,000 GALLON STAINLESS STEEL WINE STORAGE TANK 135 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-41-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

30,000 GALLON STAINLESS STEEL WINE STORAGE TANK 136 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-42-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

5,000 GALLON STAINLESS STEEL WINE STORAGE TANK 196 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-43-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1001 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-44-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1002 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-45-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1003 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-46-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1004 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-47-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1005 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-48-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1006 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-49-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1007 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-50-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1008 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-51-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1009 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-52-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1011 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-53-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1012 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-54-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1013 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-55-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1014 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-56-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1015 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-57-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1016 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-58-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1017 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-59-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1018 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-60-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1019 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-61-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1020 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-62-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1021 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-63-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1022 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-64-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1023 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-65-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1024 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-66-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1025 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-67-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

103,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1026 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-68-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

103,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1027 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-69-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

103,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1028 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-70-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

103,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1029 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-71-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

103,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1030 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-72-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2001 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-73-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2002 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-74-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2003 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-75-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2004 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-76-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2005 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-77-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2006 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-78-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2007 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-79-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2008 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-80-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2009 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-81-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2010 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-82-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2011 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-83-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

218,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2012 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-84-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

218,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2013 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-85-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

218,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2014 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-86-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

218,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2015 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-87-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

218,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2016 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-88-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

218,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2017 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-89-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2018 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-90-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2019 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-91-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2020 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-92-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2021 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-93-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2022 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-94-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2023 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-95-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2025 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-96-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2026 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-97-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2027 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-98-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2028 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-99-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2029 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-100-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2030 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-101-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2031 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP, INC.

Location: 17000 E HIGHWAY 120, RIPON, CA 95366

N-956-101-1 : Jun 14 2010 2:06PM -- GONZALEV

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-102-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2032 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-103-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2033 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-104-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2034 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-105-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
2039 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-106-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
2040 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-107-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
2041 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-108-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
2042 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-109-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
2043 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-110-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
2044 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-111-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
2045 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-112-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
2047 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-113-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
2048 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-114-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

217,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
2049 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-115-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3001 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-116-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3002 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-117-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3003 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-118-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

323,000 GALLON GLASS LINED WINE STORAGE TANK 3004 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-119-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

323,000 GALLON GLASS LINED WINE STORAGE TANK 3005 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-120-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

323,000 GALLON GLASS LINED WINE STORAGE TANK 3006 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-121-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

323,000 GALLON GLASS LINED WINE STORAGE TANK 3007 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-122-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

323,000 GALLON GLASS LINED WINE STORAGE TANK 3008 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-123-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

323,000 GALLON GLASS LINED WINE STORAGE TANK 3009 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-124-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

323,000 GALLON GLASS LINED WINE STORAGE TANK 3010 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-125-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

323,000 GALLON GLASS LINED WINE STORAGE TANK 3011 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-126-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

324,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3012 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-127-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3013 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-128-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3014 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-129-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3015 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-130-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3016 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-131-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3017 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-132-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3018 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-133-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3019 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-134-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3020 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-135-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3021 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-136-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3022 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-137-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3023 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-138-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3024 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-139-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3025 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-140-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3026 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-141-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3027 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-142-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3028 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-143-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3029 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-144-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3030 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-145-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3031 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-146-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3032 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-147-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3033 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-148-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3034 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-149-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3035 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-150-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3036 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-151-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3037 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-152-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3038 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-153-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3039 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-154-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3040 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-155-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3041 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-156-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3042 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-157-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3043 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-158-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3044 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-159-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3045 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-160-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3046 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-161-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3047 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-162-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3048 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-163-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3049 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-164-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3050 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-165-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3051 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-166-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3052 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-167-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3053 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-168-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3054 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-169-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3055 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-170-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3056 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-171-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3057 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-172-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3058 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-173-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3059 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-174-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3060 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-175-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3061 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-176-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3062 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-177-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3063 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-178-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3064 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-179-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3065 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-180-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3066 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-181-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3067 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-182-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3068 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-183-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3070 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-184-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3072 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-185-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3074 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-186-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3076 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-187-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3077 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-188-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3078 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-189-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3079 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-190-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

650,000 GALLON GLASS LINED WINE STORAGE TANK 6013 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-191-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

650,000 GALLON GLASS LINED WINE STORAGE TANK 6014 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-192-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

650,000 GALLON GLASS LINED WINE STORAGE TANK 6015 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-193-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

650,000 GALLON GLASS LINED WINE STORAGE TANK 6019 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-194-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

650,000 GALLON GLASS LINED WINE STORAGE TANK 6020 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-195-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

650,000 GALLON GLASS LINED ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6021
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-196-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

650,000 GALLON GLASS LINED ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6022
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-197-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

650,000 GALLON GLASS LINED ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6023
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-198-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

650,000 GALLON GLASS LINED ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6024
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. When storing wine, the temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. When storing wine, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. When storing wine, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the maximum fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-199-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

705,000 GALLON STAINLESS STEEL WINE STORAGE TANK 7001 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-200-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

705,000 GALLON STAINLESS STEEL WINE STORAGE TANK 7002 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-201-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

705,000 GALLON STAINLESS STEEL WINE STORAGE TANK 7003 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-202-1

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

705,000 GALLON STAINLESS STEEL WINE STORAGE TANK 7004 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-203-2

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 205) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-204-2

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 206) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-205-2

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 207) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-206-2

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 208) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-207-2

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 209) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-208-2

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 210) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-209-2

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 211) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: THE WINE GROUP, INC.

Location: 17000 E HIGHWAY 120, RIPON, CA 95366

N-956-209-2 : Jun 14 2010 2:13PM - GONZALEV

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-210-2

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 212) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-211-2

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 213) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-212-2

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 214) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-213-2

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 215) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-214-2

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 216) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-215-2

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 217) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-216-2

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 218) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-217-2

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 219) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-956-218-2

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:

19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 220) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: N-956-235-0

EXPIRATION DATE: 09/30/2014

EQUIPMENT DESCRIPTION:
WINERY WASTEWATER COLLECTION SUMP

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

PERMIT-EXEMPT EQUIPMENT REGISTRATION (PEER)

PEER NO: N-956-1-0

EXPIRATION DATE: 04/06/2014

LEGAL OWNER OR OPERATOR: THE WINE GROUP, INC.
MAILING ADDRESS: ATTN: A/P 2827
P O BOX 90
TRACY, CA 95378-0090

FACILITY LOCATION: 17000 E HIGHWAY 120
RIPON, CA 95366

EQUIPMENT DESCRIPTION:
3.985 MMBTU/HR FULTON MODEL VMP-100-LE S/N 99794 LPG-FIRED BOILER WITH A FULTON LOW NOX BURNER

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201]
3. No air contaminant shall be discharged into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as, or darker than, Ringelmann 1 or 20% opacity. [District Rule 4101]
4. The unit shall not exceed a heat input of 5 billion Btu per calendar year. [District Rule 4307]
5. The owner/operator shall have unit tuned at least twice each calendar year, from four to eight months apart, in which it operates, by a technician that is qualified, to the satisfaction of the APCO, in accordance with the procedure described in Rule 4304 (Equipment Tuning Procedure for Boilers, Steam Generators, and Process Heaters). [District Rule 4307]
6. If the unit does not operate throughout a continuous six-month period within a calendar year, only one tune-up is required for that calendar year. No tune-up is required for any unit that is not operated during that calendar year; this unit may be test fired to verify availability of the unit for its intended use, but once the test firing is completed the unit shall be shutdown. [District Rule 4307]
7. A non-resettable, totalizing mass or volumetric fuel flow meter (or other APCO-approved alternative) to measure the amount of fuel combusted in the unit shall be installed, utilized and maintained. [District Rule 4307]
8. Records of monthly and annual heat input of the unit shall be maintained. [District Rule 4307]
9. The owner/operator shall maintain records to verify that the required tune-ups have been performed. [District Rule 4307]

CONDITIONS CONTINUE ON NEXT PAGE

This PEER remains valid through the expiration date listed above, subject to payment of the annual registration fees and compliance with the PEER conditions and all applicable local, state, and federal regulations. This PEER is valid only within the San Joaquin Valley Air Pollution Control District. Any equipment or operation change may require a PEER application be filed with the District.

Sayed Sadredin

Executive Director / APCO

N-956-1-0: 6/14/2010 - GONZALEZ Joint Inspection NOT Required

David Warner

Director of Permit Services

10. Tune-up records shall include: 1) date of tune-up, 2) name of technician performing tune-up, and 3) reason that they are qualified. [District Rule 4307]
11. All records shall be maintained and retained on-site for a period of at least 5 years and shall be made available for District inspection upon request. [District Rules 4307]
12. This unit shall be in full compliance with District Rule 4307 by the applicable compliance plan. The full compliance date for Group 1 units is July 1, 2008. The full compliance date for Group 2 units is July 1, 2009. If this facility has only one unit subject to Rule 4307, the unit falls under Group 2. [District Rule 4307]

Attachment A

Detailed Facility Report

Detailed Facility Report
For Facility=956 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

THE WINE GROUP, INC. 17000 E HIGHWAY 120 RIPON, CA 95366	FAC # N 956 STATUS: A TELEPHONE: (209) 599-4111	TYPE TOXIC ID: 21419	Title V AREA INSP. DATE: 07/10	EXPIRE ON: 09/30/2013
--	--	-------------------------	--------------------------------------	-----------------------

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	PERMIT STATUS	EQUIPMENT DESCRIPTION
N-956-6-3	25,090 kBtu/hr	3020-02 H	1	1,030.00	1,030.00	A	25.09 MMBTU/HR HURST SERIES 400 PROPANE-FIRED BOILER WITH AN ALZETA MODEL CSB252 ULTRA LOW NOX BURNER AND INDUCED FLUE GAS RECIRCULATION.
N-956-7-0	180 HP	3020-10 B	1	117.00	117.00	A	180 BHP PERKINS MODEL V8 510 DIESEL-FIRED EMERGENCY STANDBY IC ENGINE POWERING AN EFFLUENT PUMP
N-956-8-0	240 HP	3020-10 C	1	240.00	240.00	A	240 BHP CUMMINS MODEL N-855-F (S/N 99486) DIESEL-FIRED EMERGENCY IC ENGINE POWERING A FIRE PUMP
N-956-9-0	270 BHP	3020-10 C	1	240.00	240.00	A	270 BHP CUMMINS MODEL 6CTA8.3-F2 DIESEL-FIRED EMERGENCY IC ENGINE POWERING A FIRE PUMP
N-956-11-0	15,000 gal	3020-05 B	1	93.00	93.00	A	15,000 GALLON STAINLESS STEEL WINE STORAGE TANK B1 WITH PRESSURE/VACUUM VALVE
N-956-12-0	15,000 gal	3020-05 B	1	93.00	93.00	A	15,000 GALLON STAINLESS STEEL WINE STORAGE TANK B2 WITH PRESSURE/VACUUM VALVE
N-956-13-0	10,000 gal	3020-05 B	1	93.00	93.00	A	10,000 GALLON STAINLESS STEEL WINE STORAGE TANK 24 WITH PRESSURE/VACUUM VALVE
N-956-14-0	10,000 gal	3020-05 B	1	93.00	93.00	A	10,000 GALLON STAINLESS STEEL WINE STORAGE TANK 39 WITH PRESSURE/VACUUM VALVE
N-956-15-0	120,000 gal	3020-05 E	1	246.00	246.00	A	120,000 GALLON STAINLESS STEEL WINE STORAGE TANK 44 WITH PRESSURE/VACUUM VALVE
N-956-16-0	120,000 gal	3020-05 E	1	246.00	246.00	A	120,000 GALLON STAINLESS STEEL WINE STORAGE TANK 45 WITH PRESSURE/VACUUM VALVE
N-956-17-0	120,000 gal	3020-05 E	1	246.00	246.00	A	120,000 GALLON STAINLESS STEEL WINE STORAGE TANK 46 WITH PRESSURE/VACUUM VALVE
N-956-18-0	120,000 gal	3020-05 E	1	246.00	246.00	A	120,000 GALLON STAINLESS STEEL WINE STORAGE TANK 47 WITH PRESSURE/VACUUM VALVE
N-956-19-0	120,000 gal	3020-05 E	1	246.00	246.00	A	120,000 GALLON STAINLESS STEEL WINE STORAGE TANK 48 WITH PRESSURE/VACUUM VALVE
N-956-20-0	120,000 gal	3020-05 E	1	246.00	246.00	A	120,000 GALLON STAINLESS STEEL WINE STORAGE TANK 49 WITH PRESSURE/VACUUM VALVE
N-956-21-0	120,000 gal	3020-05 E	1	246.00	246.00	A	120,000 GALLON STAINLESS STEEL WINE STORAGE TANK 50 WITH PRESSURE/VACUUM VALVE
N-956-22-0	30,000 gal	3020-05 C	1	135.00	135.00	A	30,000 GALLON STAINLESS STEEL WINE STORAGE TANK 51 WITH PRESSURE/VACUUM VALVE
N-956-23-0	30,000 gal	3020-05 C	1	135.00	135.00	A	30,000 GALLON STAINLESS STEEL WINE STORAGE TANK 52 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report
For Facility=956 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	PERMIT STATUS	EQUIPMENT DESCRIPTION
N-956-24-0	30,000 gal	3020-05 C	1	135.00	135.00	A	30,000 GALLON STAINLESS STEEL WINE STORAGE TANK 53 WITH PRESSURE/VACUUM VALVE
N-956-25-0	30,000 gal	3020-05 C	1	135.00	135.00	A	30,000 GALLON STAINLESS STEEL WINE STORAGE TANK 54 WITH PRESSURE/VACUUM VALVE
N-956-26-0	20,000 gal	3020-05 C	1	135.00	135.00	A	20,000 GALLON STAINLESS STEEL WINE STORAGE TANK 55 WITH PRESSURE/VACUUM VALVE
N-956-27-0	60,000 gal	3020-05 D	1	185.00	185.00	A	60,000 GALLON STAINLESS STEEL WINE STORAGE TANK 56 WITH PRESSURE/VACUUM VALVE
N-956-28-0	60,000 gal	3020-05 D	1	185.00	185.00	A	60,000 GALLON STAINLESS STEEL WINE STORAGE TANK 57 WITH PRESSURE/VACUUM VALVE
N-956-29-0	60,000 gal	3020-05 D	1	185.00	185.00	A	60,000 GALLON STAINLESS STEEL WINE STORAGE TANK 58 WITH PRESSURE/VACUUM VALVE
N-956-30-0	60,000 gal	3020-05 D	1	185.00	185.00	A	60,000 GALLON STAINLESS STEEL WINE STORAGE TANK 59 WITH PRESSURE/VACUUM VALVE
N-956-31-0	60,000 gal	3020-05 D	1	185.00	185.00	A	60,000 GALLON STAINLESS STEEL WINE STORAGE TANK 60 WITH PRESSURE/VACUUM VALVE
N-956-32-0	12,000 gal	3020-05 B	1	93.00	93.00	A	12,000 GALLON STAINLESS STEEL WINE STORAGE TANK 62 WITH PRESSURE/VACUUM VALVE
N-956-33-0	120,000	3020-05 E	1	246.00	246.00	A	120,000 GALLON STAINLESS STEEL WINE STORAGE TANK 116 WITH PRESSURE/VACUUM VALVE
N-956-34-0	120,000 gal	3020-05 E	1	246.00	246.00	A	120,000 GALLON STAINLESS STEEL WINE STORAGE TANK 117 WITH PRESSURE/VACUUM VALVE
N-956-35-0	120,000 gal	3020-05 E	1	246.00	246.00	A	120,000 GALLON STAINLESS STEEL WINE STORAGE TANK 118 WITH PRESSURE/VACUUM VALVE
N-956-36-0	15,000	3020-05 B	1	93.00	93.00	A	15,000 GALLON STAINLESS STEEL WINE STORAGE TANK 131 WITH PRESSURE/VACUUM VALVE
N-956-37-0	15,000	3020-05 B	1	93.00	93.00	A	15,000 GALLON STAINLESS STEEL WINE STORAGE TANK 132 WITH PRESSURE/VACUUM VALVE
N-956-38-0	30,000	3020-05 C	1	135.00	135.00	A	30,000 GALLON STAINLESS STEEL WINE STORAGE TANK 133 WITH PRESSURE/VACUUM VALVE
N-956-39-0	30,000 GAL	3020-05 C	1	135.00	135.00	A	30,000 GALLON STAINLESS STEEL WINE STORAGE TANK 134 WITH PRESSURE/VACUUM VALVE
N-956-40-0	30,000 GAL	3020-05 C	1	135.00	135.00	A	30,000 GALLON STAINLESS STEEL WINE STORAGE TANK 135 WITH PRESSURE/VACUUM VALVE
N-956-41-0	30,000 GAL	3020-05 C	1	135.00	135.00	A	30,000 GALLON STAINLESS STEEL WINE STORAGE TANK 136 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report
For Facility=956 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	PERMIT STATUS	EQUIPMENT DESCRIPTION
N-956-42-0	5,000	3020-05 B	1	93.00	93.00	A	5,000 GALLON STAINLESS STEEL WINE STORAGE TANK 196 WITH PRESSURE/VACUUM VALVE
N-956-43-0	105,000 GAL	3020-05 E	1	246.00	246.00	A	105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1001 WITH PRESSURE/VACUUM VALVE
N-956-44-0	105,000	3020-05 E	1	246.00	246.00	A	105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1002 WITH PRESSURE/VACUUM VALVE
N-956-45-0	105,000 GAL	3020-05 E	1	246.00	246.00	A	105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1003 WITH PRESSURE/VACUUM VALVE
N-956-46-0	105,000 gal	3020-05 E	1	246.00	246.00	A	105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1004 WITH PRESSURE/VACUUM VALVE
N-956-47-0	105,000 gal	3020-05 E	1	246.00	246.00	A	105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1005 WITH PRESSURE/VACUUM VALVE
N-956-48-0	105,000 gal	3020-05 E	1	246.00	246.00	A	105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1006 WITH PRESSURE/VACUUM VALVE
N-956-49-0	105,000 gal	3020-05 E	1	246.00	246.00	A	105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1007 WITH PRESSURE/VACUUM VALVE
N-956-50-0	105,000 gal	3020-05 E	1	246.00	246.00	A	105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1008 WITH PRESSURE/VACUUM VALVE
N-956-51-0	105,000 gal	3020-05 E	1	246.00	246.00	A	105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1009 WITH PRESSURE/VACUUM VALVE
N-956-52-0	105,000 gal	3020-05 E	1	246.00	246.00	A	105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1011 WITH PRESSURE/VACUUM VALVE
N-956-53-0	105,000 gal	3020-05 E	1	246.00	246.00	A	105,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 1012 WITH PRESSURE/VACUUM VALVE
N-956-54-0	106,000	3020-05 E	1	246.00	246.00	A	106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1013 WITH PRESSURE/VACUUM VALVE
N-956-55-0	106,000	3020-05 E	1	246.00	246.00	A	106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1014 WITH PRESSURE/VACUUM VALVE
N-956-56-0	106,000	3020-05 E	1	246.00	246.00	A	106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1015 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report
For Facility=956 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	PERMIT STATUS	EQUIPMENT DESCRIPTION
N-956-57-0	106,000	3020-05 E	1	246.00	246.00	A	106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1016 WITH PRESSURE/VACUUM VALVE
N-956-58-0	106,000 gal	3020-05 E	1	246.00	246.00	A	106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1017 WITH PRESSURE/VACUUM VALVE
N-956-59-0	106,000 gal	3020-05 E	1	246.00	246.00	A	106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1018 WITH PRESSURE/VACUUM VALVE
N-956-60-0	106,000	3020-05 E	1	246.00	246.00	A	106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1019 WITH PRESSURE/VACUUM VALVE
N-956-61-0	106,000 gal	3020-05 E	1	246.00	246.00	A	106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1020 WITH PRESSURE/VACUUM VALVE
N-956-62-0	106,000 gal	3020-05 E	1	246.00	246.00	A	106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1021 WITH PRESSURE/VACUUM VALVE
N-956-63-0	106,000 gal	3020-05 E	1	246.00	246.00	A	106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1022 WITH PRESSURE/VACUUM VALVE
N-956-64-0	106,000 gal	3020-05 E	1	246.00	246.00	A	106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1023 WITH PRESSURE/VACUUM VALVE
N-956-65-0	106,000 gal	3020-05 E	1	246.00	246.00	A	106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1024 WITH PRESSURE/VACUUM VALVE
N-956-66-0	106,000 gal	3020-05 E	1	246.00	246.00	A	106,000 GALLON STAINLESS STEEL WINE STORAGE TANK 1025 WITH PRESSURE/VACUUM VALVE
N-956-67-0	103,000 GAL	3020-05 E	1	246.00	246.00	A	103,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1026 WITH PRESSURE/VACUUM VALVE
N-956-68-0	103,000 GAL	3020-05 E	1	246.00	246.00	A	103,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1027 WITH PRESSURE/VACUUM VALVE
N-956-69-0	103,000 GAL	3020-05 E	1	246.00	246.00	A	103,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1028 WITH PRESSURE/VACUUM VALVE
N-956-70-0	103,000 GAL	3020-05 E	1	246.00	246.00	A	103,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1029 WITH PRESSURE/VACUUM VALVE
N-956-71-0	103,000 GAL	3020-05 E	1	246.00	246.00	A	103,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1030 WITH PRESSURE/VACUUM VALVE
N-956-72-0	217,000 GAL	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2001 WITH PRESSURE/VACUUM VALVE
N-956-73-0	217,000 GAL	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2002 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report
For Facility=956 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	PERMIT STATUS	EQUIPMENT DESCRIPTION
N-956-74-0	217,000 GAL	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2003 WITH PRESSURE/VACUUM VALVE
N-956-75-0	217,000 GAL	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2004 WITH PRESSURE/VACUUM VALVE
N-956-76-0	217,000	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2005 WITH PRESSURE/VACUUM VALVE
N-956-77-0	217,000 GAL	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2006 WITH PRESSURE/VACUUM VALVE
N-956-78-0	217,000 GAL	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2007 WITH PRESSURE/VACUUM VALVE
N-956-79-0	217,000 GAL	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2008 WITH PRESSURE/VACUUM VALVE
N-956-80-0	217,000 GAL	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2009 WITH PRESSURE/VACUUM VALVE
N-956-81-0	217,000 GAL	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2010 WITH PRESSURE/VACUUM VALVE
N-956-82-0	217,000 GAL	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2011 WITH PRESSURE/VACUUM VALVE
N-956-83-0	218,000 GAL	3020-05 E	1	246.00	246.00	A	218,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2012 WITH PRESSURE/VACUUM VALVE
N-956-84-0	218,000 GAL	3020-05 E	1	246.00	246.00	A	218,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2013 WITH PRESSURE/VACUUM VALVE
N-956-85-0	218,000 GAL	3020-05 E	1	246.00	246.00	A	218,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2014 WITH PRESSURE/VACUUM VALVE
N-956-86-0	218,000 GAL	3020-05 E	1	246.00	246.00	A	218,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2015 WITH PRESSURE/VACUUM VALVE
N-956-87-0	218,000 GAL	3020-05 E	1	246.00	246.00	A	218,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2016 WITH PRESSURE/VACUUM VALVE
N-956-88-0	218,000 GAL	3020-05 E	1	246.00	246.00	A	218,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2017 WITH PRESSURE/VACUUM VALVE
N-956-89-0	217,000 GAL	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2018 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report
For Facility=956 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	PERMIT STATUS	EQUIPMENT DESCRIPTION
N-956-90-0	217,000 GAL	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2019 WITH PRESSURE/VACUUM VALVE
N-956-91-0	217,000 GAL	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2020 WITH PRESSURE/VACUUM VALVE
N-956-92-0	217,000 GAL	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2021 WITH PRESSURE/VACUUM VALVE
N-956-93-0	217,000 GAL	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2022 WITH PRESSURE/VACUUM VALVE
N-956-94-0	217,000 GAL	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2023 WITH PRESSURE/VACUUM VALVE
N-956-95-0	217,000 GAL	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2025 WITH PRESSURE/VACUUM VALVE
N-956-96-0	217,000 GAL	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2026 WITH PRESSURE/VACUUM VALVE
N-956-97-0	217,000 GAL	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2027 WITH PRESSURE/VACUUM VALVE
N-956-98-0	217,000 GAL	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2028 WITH PRESSURE/VACUUM VALVE
N-956-99-0	217,000 GAL	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2029 WITH PRESSURE/VACUUM VALVE
N-956-100-0	217,000	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND WINE STORAGE TANK 2030 WITH PRESSURE/VACUUM VALVE
N-956-101-0	217,000 GAL	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2031 WITH PRESSURE/VACUUM VALVE
N-956-102-0	217,000 GAL	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2032 WITH PRESSURE/VACUUM VALVE
N-956-103-0	217,000 GAL	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2033 WITH PRESSURE/VACUUM VALVE
N-956-104-0	217,000 GAL	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL WINE STORAGE TANK 2034 WITH PRESSURE/VACUUM VALVE
N-956-105-0	217,000 GAL	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2039 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report
For Facility=956 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	PERMIT STATUS	EQUIPMENT DESCRIPTION
N-956-106-0	217,000 GAL	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2040 WITH PRESSURE/VACUUM VALVE
N-956-107-0	217,000 GAL	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2041 WITH PRESSURE/VACUUM VALVE
N-956-108-0	217,000 GAL	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2042 WITH PRESSURE/VACUUM VALVE
N-956-109-0	217,000 gal	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2043 WITH PRESSURE/VACUUM VALVE
N-956-110-0	217,000 gal	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2044 WITH PRESSURE/VACUUM VALVE
N-956-111-0	217,000 gal	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2045 WITH PRESSURE/VACUUM VALVE
N-956-112-0	217,000 gal	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2047 WITH PRESSURE/VACUUM VALVE
N-956-113-0	217,000 gal	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2048 WITH PRESSURE/VACUUM VALVE
N-956-114-0	217,000	3020-05 E	1	246.00	246.00	A	217,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2049 WITH PRESSURE/VACUUM VALVE
N-956-115-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3001 WITH PRESSURE/VACUUM VALVE
N-956-116-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3002 WITH PRESSURE/VACUUM VALVE
N-956-117-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3003 WITH PRESSURE/VACUUM VALVE
N-956-118-0	323,000 gal	3020-05 E	1	246.00	246.00	A	323,000 GALLON GLASS LINED WINE STORAGE TANK 3004 WITH PRESSURE/VACUUM VALVE
N-956-119-0	323,000 gal	3020-05 E	1	246.00	246.00	A	323,000 GALLON GLASS LINED WINE STORAGE TANK 3005 WITH PRESSURE/VACUUM VALVE
N-956-120-0	323,000 gal	3020-05 E	1	246.00	246.00	A	323,000 GALLON GLASS LINED WINE STORAGE TANK 3006 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report
For Facility=956 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	PERMIT STATUS	EQUIPMENT DESCRIPTION
N-956-121-0	323,000 gal	3020-05 E	1	246.00	246.00	A	323,000 GALLON GLASS LINED WINE STORAGE TANK 3007 WITH PRESSURE/VACUUM VALVE
N-956-122-0	323,000 gal	3020-05 E	1	246.00	246.00	A	323,000 GALLON GLASS LINED WINE STORAGE TANK 3008 WITH PRESSURE/VACUUM VALVE
N-956-123-0	323,000 gal	3020-05 E	1	246.00	246.00	A	323,000 GALLON GLASS LINED WINE STORAGE TANK 3009 WITH PRESSURE/VACUUM VALVE
N-956-124-0	323,000 gal	3020-05 E	1	246.00	246.00	A	323,000 GALLON GLASS LINED WINE STORAGE TANK 3010 WITH PRESSURE/VACUUM VALVE
N-956-125-0	323,000 gal	3020-05 E	1	246.00	246.00	A	323,000 GALLON GLASS LINED WINE STORAGE TANK 3011 WITH PRESSURE/VACUUM VALVE
N-956-126-0	324,000 gal	3020-05 E	1	246.00	246.00	A	324,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3012 WITH PRESSURE/VACUUM VALVE
N-956-127-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3013 WITH PRESSURE/VACUUM VALVE
N-956-128-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3014 WITH PRESSURE/VACUUM VALVE
N-956-129-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3015 WITH PRESSURE/VACUUM VALVE
N-956-130-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3016 WITH PRESSURE/VACUUM VALVE
N-956-131-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3017 WITH PRESSURE/VACUUM VALVE
N-956-132-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3018 WITH PRESSURE/VACUUM VALVE
N-956-133-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3019 WITH PRESSURE/VACUUM VALVE
N-956-134-0	350,000	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3020 WITH PRESSURE/VACUUM VALVE
N-956-135-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3021 WITH PRESSURE/VACUUM VALVE
N-956-136-0	350,000	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3022 WITH PRESSURE/VACUUM VALVE
N-956-137-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3023 WITH PRESSURE/VACUUM VALVE
N-956-138-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3024 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report
For Facility=956 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	PERMIT STATUS	EQUIPMENT DESCRIPTION
N-956-139-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3025 WITH PRESSURE/VACUUM VALVE
N-956-140-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3026 WITH PRESSURE/VACUUM VALVE
N-956-141-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3027 WITH PRESSURE/VACUUM VALVE
N-956-142-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3028 WITH PRESSURE/VACUUM VALVE
N-956-143-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3029 WITH PRESSURE/VACUUM VALVE
N-956-144-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3030 WITH PRESSURE/VACUUM VALVE
N-956-145-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3031 WITH PRESSURE/VACUUM VALVE
N-956-146-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3032 WITH PRESSURE/VACUUM VALVE
N-956-147-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3033 WITH PRESSURE/VACUUM VALVE
N-956-148-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3034 WITH PRESSURE/VACUUM VALVE
N-956-149-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3035 WITH PRESSURE/VACUUM VALVE
N-956-150-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3036 WITH PRESSURE/VACUUM VALVE
N-956-151-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3037 WITH PRESSURE/VACUUM VALVE
N-956-152-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3038 WITH PRESSURE/VACUUM VALVE
N-956-153-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3039 WITH PRESSURE/VACUUM VALVE
N-956-154-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3040 WITH PRESSURE/VACUUM VALVE
N-956-155-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3041 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report
For Facility=956 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	PERMIT STATUS	EQUIPMENT DESCRIPTION
N-956-156-0	350,000	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3042 WITH PRESSURE/VACUUM VALVE
N-956-157-0	350,000	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3043 WITH PRESSURE/VACUUM VALVE
N-956-158-0	350,000	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3044 WITH PRESSURE/VACUUM VALVE
N-956-159-0	350,000	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3045 WITH PRESSURE/VACUUM VALVE
N-956-160-0	350,000	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3046 WITH PRESSURE/VACUUM VALVE
N-956-161-0	350,000	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3047 WITH PRESSURE/VACUUM VALVE
N-956-162-0	350,000	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3048 WITH PRESSURE/VACUUM VALVE
N-956-163-0	350,000	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3049 WITH PRESSURE/VACUUM VALVE
N-956-164-0	350,000	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3050 WITH PRESSURE/VACUUM VALVE
N-956-165-0	350,000	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3051 WITH PRESSURE/VACUUM VALVE
N-956-166-0	350,000	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3052 WITH PRESSURE/VACUUM VALVE
N-956-167-0	350,000	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3053 WITH PRESSURE/VACUUM VALVE
N-956-168-0	350,000	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3054 WITH PRESSURE/VACUUM VALVE
N-956-169-0	350,000	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3055 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report
For Facility=956 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	PERMIT STATUS	EQUIPMENT DESCRIPTION
N-956-170-0	350,000	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3056 WITH PRESSURE/VACUUM VALVE
N-956-171-0	350,000	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3057 WITH PRESSURE/VACUUM VALVE
N-956-172-0	350,000	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3058 WITH PRESSURE/VACUUM VALVE
N-956-173-0	350,000	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3059 WITH PRESSURE/VACUUM VALVE
N-956-174-0	350,000	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3060 WITH PRESSURE/VACUUM VALVE
N-956-175-0	350,000	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3061 WITH PRESSURE/VACUUM VALVE
N-956-176-0	350,000	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3062 WITH PRESSURE/VACUUM VALVE
N-956-177-0	350,000	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3063 WITH PRESSURE/VACUUM VALVE
N-956-178-0	350,000	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3064 WITH PRESSURE/VACUUM VALVE
N-956-179-0	350,000	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3065 WITH PRESSURE/VACUUM VALVE
N-956-180-0	350,000	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3066 WITH PRESSURE/VACUUM VALVE
N-956-181-0	350,000	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3067 WITH PRESSURE/VACUUM VALVE
N-956-182-0	350,000	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3068 WITH PRESSURE/VACUUM VALVE
N-956-183-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3070 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report
For Facility=956 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	PERMIT STATUS	EQUIPMENT DESCRIPTION
N-956-184-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3072 WITH PRESSURE/VACUUM VALVE
N-956-185-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3074 WITH PRESSURE/VACUUM VALVE
N-956-186-0	350,000	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3076 WITH PRESSURE/VACUUM VALVE
N-956-187-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3077 WITH PRESSURE/VACUUM VALVE
N-956-188-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3078 WITH PRESSURE/VACUUM VALVE
N-956-189-0	350,000 gal	3020-05 E	1	246.00	246.00	A	350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3079 WITH PRESSURE/VACUUM VALVE
N-956-190-0	650,000 gal	3020-05 F	1	301.00	301.00	A	650,000 GALLON GLASS LINED WINE STORAGE TANK 6013 WITH PRESSURE/VACUUM VALVE
N-956-191-0	650,000 gal	3020-05 F	1	301.00	301.00	A	650,000 GALLON GLASS LINED WINE STORAGE TANK 6014 WITH PRESSURE/VACUUM VALVE
N-956-192-0	650,000 gal	3020-05 F	1	301.00	301.00	A	650,000 GALLON GLASS LINED WINE STORAGE TANK 6015 WITH PRESSURE/VACUUM VALVE
N-956-193-0	650,000 gal	3020-05 F	1	301.00	301.00	A	650,000 GALLON GLASS LINED WINE STORAGE TANK 6019 WITH PRESSURE/VACUUM VALVE
N-956-194-0	650,000 gal	3020-05 F	1	301.00	301.00	A	650,000 GALLON GLASS LINED WINE STORAGE TANK 6020 WITH PRESSURE/VACUUM VALVE
N-956-195-0	650,000	3020-05 F	1	301.00	301.00	A	650,000 GALLON GLASS LINED ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6021 WITH PRESSURE/VACUUM VALVE
N-956-196-0	650,000	3020-05 F	1	301.00	301.00	A	650,000 GALLON GLASS LINED ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6022 WITH PRESSURE/VACUUM VALVE
N-956-197-0	650,000 gal	3020-05 F	1	301.00	301.00	A	650,000 GALLON GLASS LINED ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6023 WITH PRESSURE/VACUUM VALVE
N-956-198-0	650,000 gal	3020-05 F	1	301.00	301.00	A	650,000 GALLON GLASS LINED ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6024 WITH PRESSURE/VACUUM VALVE

Detailed Facility Report
For Facility=956 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	PERMIT STATUS	EQUIPMENT DESCRIPTION
N-956-199-0	705,000 gal	3020-05 F	1	301.00	301.00	A	705,000 GALLON STAINLESS STEEL WINE STORAGE TANK 7001 WITH PRESSURE/VACUUM VALVE
N-956-200-0	705,000 gal	3020-05 F	1	301.00	301.00	A	705,000 GALLON STAINLESS STEEL WINE STORAGE TANK 7002 WITH PRESSURE/VACUUM VALVE
N-956-201-0	705,000 gal	3020-05 F	1	301.00	301.00	A	705,000 GALLON STAINLESS STEEL WINE STORAGE TANK 7003 WITH PRESSURE/VACUUM VALVE
N-956-202-0	705,000 gal	3020-05 F	1	301.00	301.00	A	705,000 GALLON STAINLESS STEEL WINE STORAGE TANK 7004 WITH PRESSURE/VACUUM VALVE
N-956-203-0	19,500 gallons	3020-05 B	1	93.00	93.00	A	19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 205) WITH PRESSURE/VACUUM VALVE
N-956-204-0	19,500 gallons	3020-05 B	1	93.00	93.00	A	19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 206) WITH PRESSURE/VACUUM VALVE
N-956-205-0	19,500 gallons	3020-05 B	1	93.00	93.00	A	19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 207) WITH PRESSURE/VACUUM VALVE
N-956-206-0	19,500 gallons	3020-05 B	1	93.00	93.00	A	19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 208) WITH PRESSURE/VACUUM VALVE
N-956-207-0	19,500 gallons	3020-05 B	1	93.00	93.00	A	19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 209) WITH PRESSURE/VACUUM VALVE
N-956-208-0	19,500 gallons	3020-05 B	1	93.00	93.00	A	19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 210) WITH PRESSURE/VACUUM VALVE
N-956-209-0	19,500 gallons	3020-05 B	1	93.00	93.00	A	19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 211) WITH PRESSURE/VACUUM VALVE
N-956-210-0	19,500 gallons	3020-05 B	1	93.00	93.00	A	19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 212) WITH PRESSURE/VACUUM VALVE
N-956-211-0	19,500 gallons	3020-05 B	1	93.00	93.00	A	19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 213) WITH PRESSURE/VACUUM VALVE
N-956-212-0	19,500 gallons	3020-05 B	1	93.00	93.00	A	19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 214) WITH PRESSURE/VACUUM VALVE
N-956-213-0	19,500 gallons	3020-05 B	1	93.00	93.00	A	19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 215) WITH PRESSURE/VACUUM VALVE
N-956-214-0	19,500 gallons	3020-05 B	1	93.00	93.00	A	19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 216) WITH PRESSURE/VACUUM VALVE
N-956-215-0	19,500 gallons	3020-05 B	1	93.00	93.00	A	19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 217) WITH PRESSURE/VACUUM VALVE
N-956-216-0	19,500 gallons	3020-05 B	1	93.00	93.00	A	19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 218) WITH PRESSURE/VACUUM VALVE

Detailed Facility Report
For Facility=956 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

PERMIT NUMBER	FEE DESCRIPTION	FEE RULE	QTY	FEE AMOUNT	FEE TOTAL	PERMIT STATUS	EQUIPMENT DESCRIPTION
N-956-217-0	19,500 gallons	3020-05 B	1	93.00	93.00	A	19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 219) WITH PRESSURE/VACUUM VALVE
N-956-218-0	19,500 gallons	3020-05 B	1	93.00	93.00	A	19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 220) WITH PRESSURE/VACUUM VALVE

Number of Facilities Reported: 1

Attachment B

Exempt Equipment

San Joaquin Valley
Unified Air Pollution Control District
Title V Application - INSIGNIFICANT ACTIVITIES

COMPANY NAME: **The Wine Group, Inc.**

FACILITY ID: **N - 956**

Check the box next to the exemption category from Rule 2020 which describes any insignificant activity or equipment at your facility not requiring a permit.

Exemption Category	Rule 2020 Citation	✓	Exemption Category	Rule 2020 Citation	✓
Structure or incinerator assoc. with a structure designed as a dwelling for 4 families or less	4.1		Containers used to store refined lubricating oils	6.6.8	✓
Locomotives, airplanes, and watercraft used to transport passengers or freight	4.4		Unvented pressure vessels used exclusively to store liquified gases or assoc with exempt equipment	6.6.9 or 6.13	✓
Natural gas or LPG-fired boilers or other indirect heat transfer units of 5 MMBtu/hr or less	6.1.1	✓	Portable tanks used exclusively to store produced fluids for ≤ six months	6.6.10	
Piston-type i.e. engine with maximum continuous rating of 50 braking horsepower (bhp) or less	6.1.2		Mobile transport tanks on delivery vehicles of VOCs	6.6.11	
Gas turbine engines with maximum heat input rating of 3 MMBtu/hr or less	6.1.3		Loading racks used for the transfer of less than 4,000 gal/day of unheated organic material with initial boiling point ≥ 302 F or of fuel oil with specific gravity ≥ 0.8251	6.7.1.1	
Space heating equipment other than boilers	6.1.4	✓	Loading racks used for the transfer of asphalt, crude or residual oil stored in exempt tanks, or crude oil with specific gravity ≥ 0.8762	6.7.1.2	
Cooling towers with a circulation rate less than 10,000 gal/min, and that are not used for cooling of process water, or water from barometric jets or condensers++	6.2		Equipment used exclusively for the transfer of refined lubricating oil	6.7.2	
Use of less than 2 gal/day of graphic arts materials	6.3		Equipment used to apply architectural coatings	6.8.1	
Equipment at retail establishments used to prepare food for human consumption	6.4.1		Unheated, non-conveyorized cleaning equipment with < 10 ft ² open area; using solvents with initial boiling point ≥ 248 F; and < 25 gal/yr. evaporative losses	6.9	✓
Ovens at bakeries with total daily production less than 1,000 pounds and exempt by sec. 6.1.1	6.4.3		Brazing, soldering, or welding equipment	6.10	✓
Equipment used exclusively for extruding or compression molding of rubber or plastics, where no plastisizer or blowing agent is used	6.5		Equipment used to compress natural gas	6.11	
Containers used to store clean produced water	6.6.1		Fugitive emissions sources assoc. with exempt equipment	6.12	✓
Containers ≤ 100 bbl used to store oil with specific gravity ≥ 0.8762	6.6.2		Pits and Ponds as defined in Rule 1020	6.15	
Containers ≤ 100 bbl installed prior to 6/1/89 used to store oil with specific gravity ≥ 0.8762	6.6.3		On-site roadmix manufacturing and the application of roadmix as a road base material	6.17	
Containers with a capacity ≤ 250 gallons used to store organic material where the actual storage temperature < 150 F	6.6.4	✓	Emissions less than 2 lb/day from units not included above	6.19	✓
Containers used to store unheated organic material with an initial boiling point ≥ 302 F	6.6.5	✓	Venting PUC quality natural gas from for sole purpose of pipeline and compressor repair and or maintenance	7.2	
Containers used to store fuel oils or non-air-blown asphalt with specific gravity ≥ 0.9042	6.6.6		Non-structural repairs & maintenance to permitted equipment	7.3	✓
Containers used to store petroleum distillates used as motor fuel with specific gravity ≥ 0.8251	6.6.7	✓	Detonation of explosives ≤ 100 lb/day and 1,000 lb/year	7.4	

☐ No insignificant activities (Check this box if no equipment in the above categories exist at your facility.)